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Vol. 76

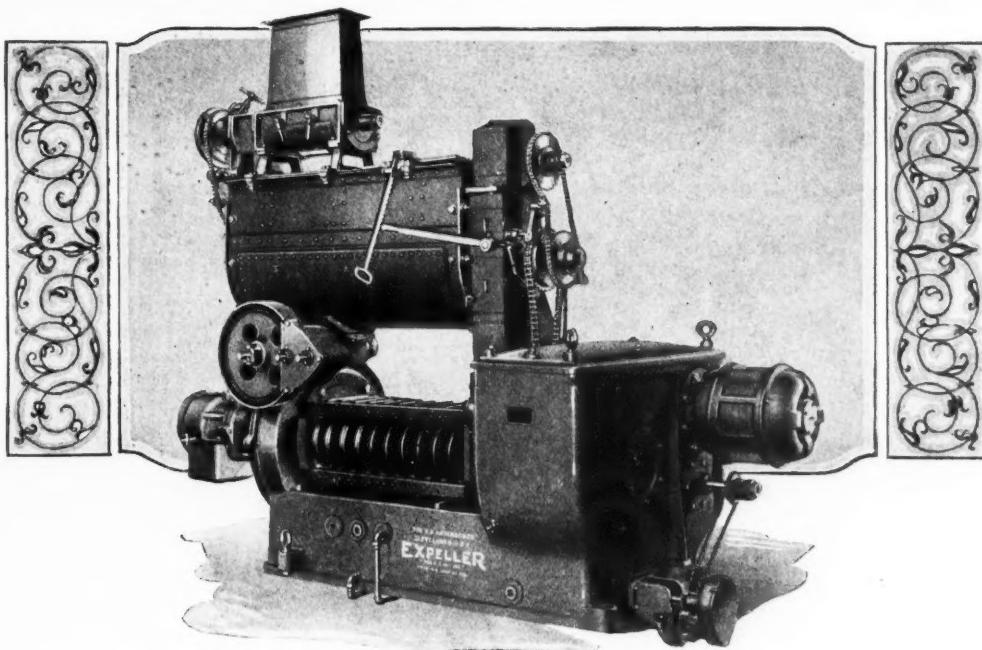
JUN 6 1923 No. 23

THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

Copyright, 1927, by The National Provisioner, Inc.
Title Registered in U. S. Patent Office.

JUNE 4, 1927



To Increase Your Profits!

Practically every improvement we have made in the New Anderson R. B. Expeller reflects itself in greater profits for you.

The New Expeller exerts six tons pressure per square inch, and gives a greater percentage of cracklings containing on an average 7% fat. A new choke arrangement eliminates the troublesome cone head, release gears, locking gear nut and threaded sleeve, and can be regulated to finer adjustments with the Expeller in action.

An ammeter registers the amount of power and enables the operator to regulate the amount of grease in the cake by the amount of power. All parts are accessible in one fourth the time required for old machines. Bearings running in oil prevent loss of power through heavy friction loads, thus resulting in lower operating costs.

These and many other advantages too numerous to give here unite in increasing your profits.

We'll show you—Write for details

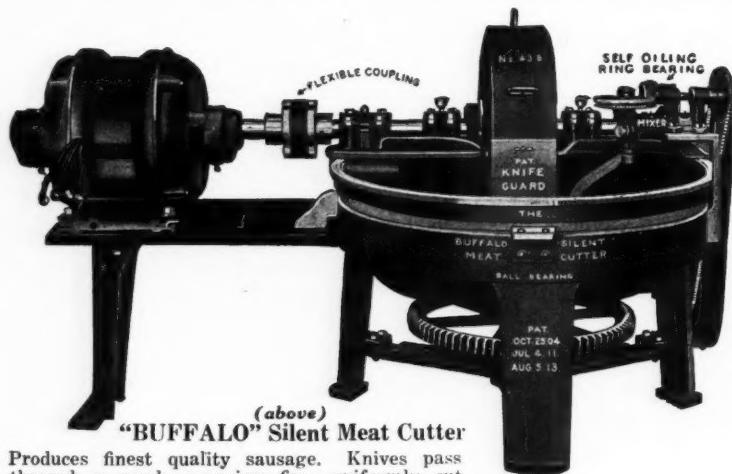
THE V. D. ANDERSON COMPANY

1935 West
96th St.



Cleveland,
Ohio

Every machine a proven success—built for quality, to last a lifetime and to turn out highest grade sausage at minimum expense



(above)
"BUFFALO" Silent Meat Cutter

Produces finest quality sausage. Knives pass through a comb, assuring fine, uniformly cut meat; no lumps or cords.



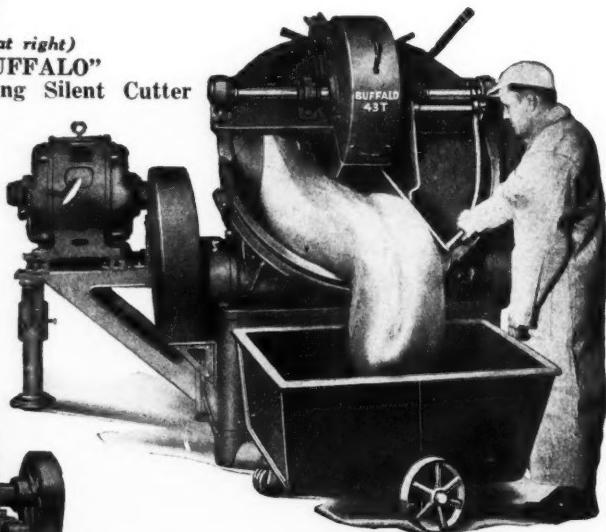
(above)
"BUFFALO"
Air Stuffer

Most sanitary stuffer on the market.
Made in 4 sizes: 100 lbs., 150 lbs., 250
lbs., and 500 lbs.—full capacity.



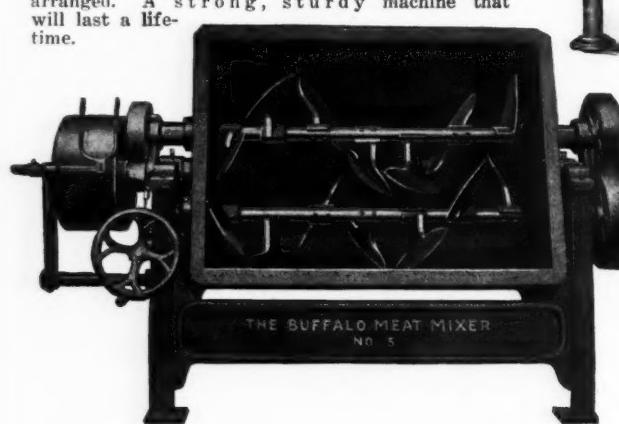
(at left)
"BUFFALO"
Meat Grinder

Built heavy and powerful. Cuts toughest, large chunks of meat through fine plate in one operation. Patented device prevents meat working out of cylinder into bearings.



(at right)
"BUFFALO"
Self-Emptying Silent Cutter

Cuts and empties a bowl of meat in 4 minutes without touching the meat by hand. Reduces cutting time 25%.

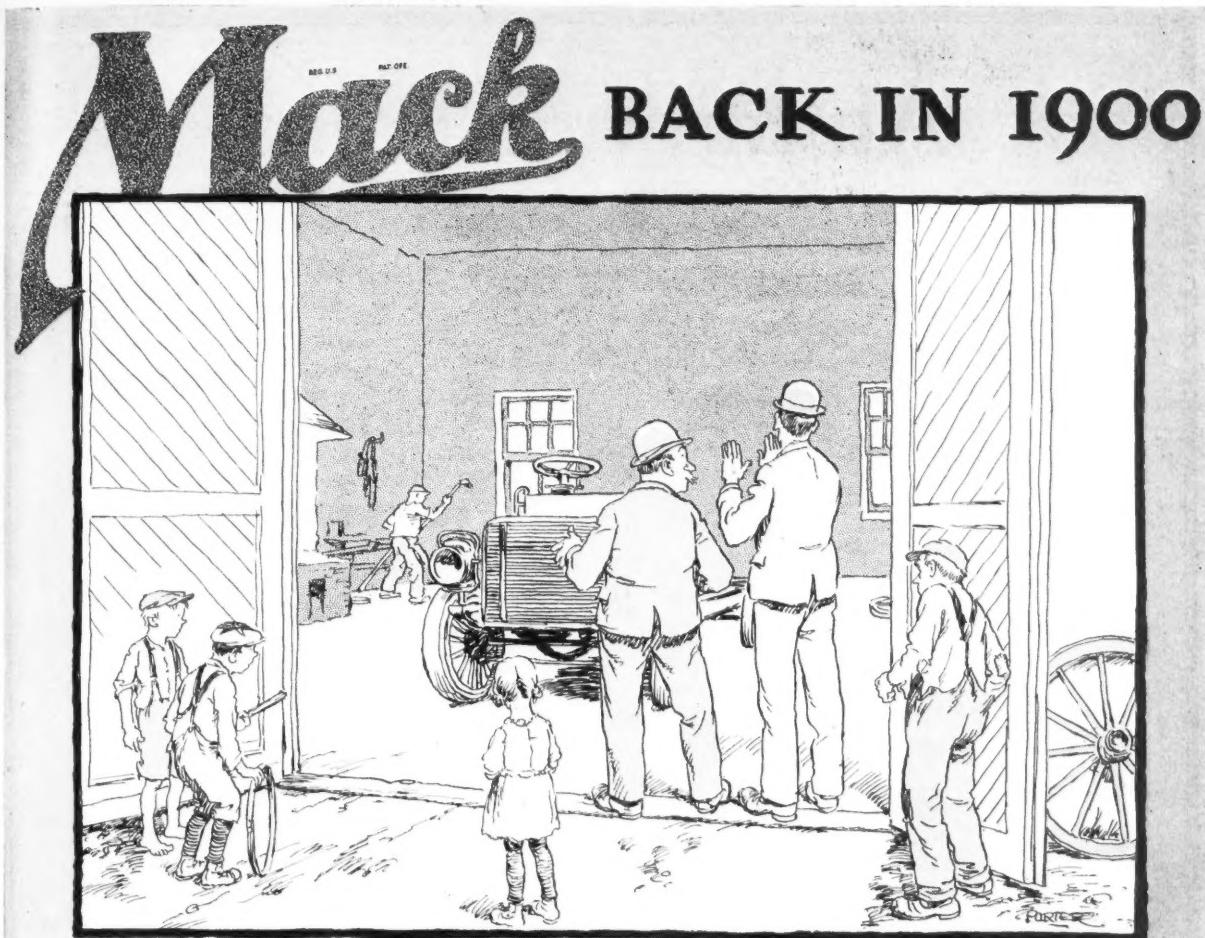


(below)
"BUFFALO" Meat Mixer
Center tilting hopper; mixing paddles scientifically arranged. A strong, sturdy machine that will last a lifetime.

Write for list of users, prices, etc.

John E. Smith's Sons Co.
Patentees and Manufacturers

50 Broadway Buffalo, N. Y., U.S.A.
Backed by 57 years' experience building
Quality Sausage Making Machines



Because Both were rightNeither was left

BEFORE the first bus chassis was completed, John Mack met Henry Ford, who was also working on a horseless vehicle. Upon inspecting Mr. Mack's product, Mr. Ford suggested that the whole layout seemed too big and cumbersome to ever be commercially practical.

But as is sometimes the case, two in-

THE incident pictured and described is the third of a series based upon actual happenings in the original MACK shop at Brooklyn, N.Y., 27 years ago.

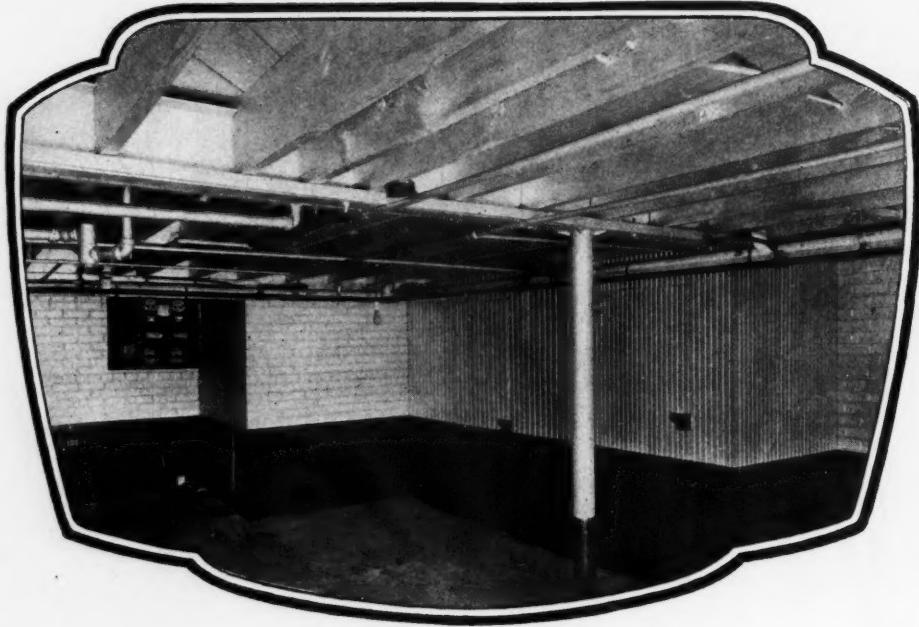
dividuals of entirely different opinions can both be right. Mr. Ford has consistently adhered to his original idea and as we all know has had marvelous success; but so also have Mack buses, trucks, fire apparatus and rail cars met with phenomenal success in the special fields for which they were built.

MACK TRUCKS, INC.
INTERNATIONAL MOTOR COMPANY
25 Broadway New York City

One hundred and four direct MACK factory branches operate under the titles of: "MACK-INTERNATIONAL MOTOR TRUCK CORPORATION," "MACK MOTOR TRUCK COMPANY," or "MACK TRUCKS OF CANADA, LTD."

Aluminum Paint

The Guarantee of Sanitary Conditions



ONE coat of Aluminum Paint works wonders in rooms where food is handled.

It completely covers all stains—even the blackest. It brightens and cleans.

That Aluminum is non-poisonous and sanitary is known to everyone. Aluminum Paint is safe for the painter and safe for the packer. It enables the food manufacturer to maintain the most sanitary conditions in his plant.

And it is very easy to clean. Ordinary washing will remove any dirt or discoloration.

Send for the booklet, "Aluminum Paint," and get the details.



The best grade of Aluminum Paint consists of ALBRON (Aluminum Bronze Powder) and a suitable vehicle of oil or varnish.

ALBRON pigment is always made of Pure ALCOA Aluminum.

Brief Facts About Aluminum Paints

- Consists solely of pure Aluminum Bronze Powder mixed with a suitable vehicle of oil or varnish.
- Flakes of powder "leaf" together when paint is applied, forming rust-proof—waterproof—weatherproof coating.
- Protects longer and stays clean longer than ordinary paints.
- Can be sprayed or brushed on as desired.
- Costs no more—first and last—than other kinds of paint.
- Sounds a new note in factory treatment.

Aluminum Company of America

2456 Oliver Building, Pittsburgh, Pa.

Offices in 18 Principal American Cities

Albany, N. Y.
Boston, Mass.
Buffalo, N. Y.

Chicago, Ill.
Cleveland, O.
Dayton, O.

Detroit, Mich.
Indianapolis, Ind.
Kansas City, Mo.

New Haven, Conn.
Newark, N. J.
New York, N. Y.

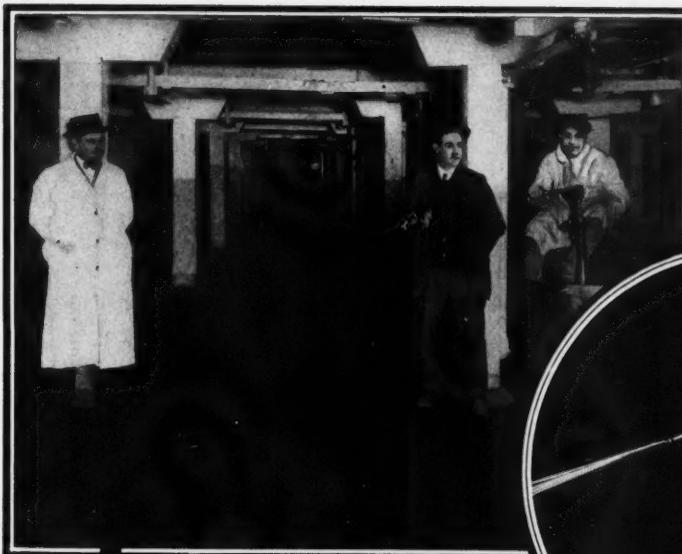
Philadelphia, Pa.
Pittsburgh, Pa.
San Francisco, Cal.

St. Louis, Mo.
Toledo, Ohio
Washington, D. C.

ALUMINUM COMPANY OF CANADA, LTD., Toronto, Montreal, Canada

ALUMINUM IN EVERY COMMERCIAL FORM

June 4, 1927.



This flooring does not absorb moisture, dries quickly and does not tend to create damp condition.



Johns-Manville Industrial Flooring installed in a large packing house, Union Stock Yards, Chicago.



It more than successfully withstands heavy trucking and hard usage.

I free from odors and it's easy to clean

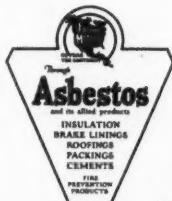
IN YOUR business where cleanliness is the watchword, you need floors that make it easiest to maintain high sanitary standards. Packing houses everywhere are using Johns-Manville Industrial Flooring because it's easy to clean. Odorless in itself, this flooring can be kept clean and free of odors by simply flushing it with water. Being a non-porous, one-piece mineral

sheet it won't absorb moisture and dries off in no time.

Besides being absolutely sanitary, Industrial Flooring is tough and sturdy enough to stand up under the hard knocks of trucking and the like. Yet it's resilient enough to deaden noises and be easy under foot.

All in all, it is a flooring material ideally suited to meet Packing House conditions.

Johns-Manville Corporation, Madison Avenue at 41st Street, New York City
Branches in All Large Cities. For Canada: Canadian Johns-Manville Co., Ltd., Toronto



JOHNS-MANVILLE

Industrial Flooring

Something New! Sausage Cage No. 10 with Bronze Graphited Bearing Trolley



Cage equipped with this bearing reduces friction 50% and thereby prolongs life of trolley. No grease or oil dropping from trolley upon meat.

Racks which hold sticks are spaced so that cage can be washed easily and kept in sanitary condition.

Notched racks keep sticks from shifting. The bottom braces give rigidity and do not conflict with sticks on lower rack.

Order equipment that will out-last the average.

Made in any sizes to suit conditions

Write for our prices

B. F. NELL & COMPANY

620 West Pershing Road

Chicago, Ill.

Manufacturers of Equipment and Supplies for the Meat Industry

“ — Known by the
Company it Keeps”

WEST CARROLLTON
GENUINE VEGETABLE PARCHMENT

is proud of its record with the leaders in the packing industry. Those who, first of all, require a wrapper in keeping with the high standard of quality of their own product, have found in West Carrollton Genuine Vegetable Parchment those qualities that will sustain and enhance their own reputation. The E. Kahn's Sons Co., Cincinnati, Ohio, is one example of a packer whose policy of a high grade product, attractively and securely wrapped, prompts the use of West Carrollton brand.

*Plain or printed, as outside wrappers or
carton liners, the West Carrollton line
covers every need. Write for samples
and quotation on your next requirements*

The West Carrollton Parchment Company
West Carrollton, Ohio





Monel Metal casing table with
Monel Metal tank at left, as in-
stalled in the sausage plant of a
nationally-known manufacturer.
Monel Metal casing gauges may
be seen at right of picture.

Sausage Plants Know the Need for Monel Metal

They like it for its cleanliness, of course.
But they also find that it helps cut costs!

NAME a nationally-known sausage manufacturer and you will name a user of Monel Metal equipment.

All through the country, wherever quality foods are prepared and packed, Monel Metal equipment is preventing contamination and providing cleanliness.

This attractive silvery metal has won its way to preference because its properties meet perfectly the needs of food packers. It is easy to clean and keep clean, it stands up under hard use. It is rust-

proof and corrosion-resistant. It is hard to dent or scratch—it has no coating to wear off.

In what other material will you find such a combination of essential properties? Monel Metal has proved itself to be the ideal material for table tops, vat and tank linings, refrigerator trim, machinery parts, conveying boxes, pans, utensils, etc. Give it the opportunity, and it will prove itself the ideal metal for your equipment.

Why not let us send you more information?



Monel Metal casing gauges
for sizing sausage casings—as
used in a large Chicago plant

ASK FOR "LIST B" OF MONEL METAL & NICKEL LITERATURE

Monel metal

THE INTERNATIONAL NICKEL COMPANY (INC.), 67 WALL STREET, NEW YORK CITY

The "Speed with Safety" Power Chopper



"Enterprise" Electric
Chopper No. 666

Specifications

Height	57 ins.	Diameter of plates	8½ ins.
Width	52 ins.	Pulleys	36x4 ins.
Length	48 ins.	Horse-power	20
Length of auxiliary hopper	22½ ins.	Weight	1000 lbs.
Width of auxiliary hopper	15½ ins.	Clearance under ring	26½ ins.

Here is a new "Enterprise" development that provides speed of cutting and protection for the operator against accidents in feeding.

In the "Enterprise" No. 666 the meat is poured into a trough and then conveyed in a regular flow into the cylinder. It is impossible to overload or underfeed. If anything obstructs the feed, an automatic throwout temporarily slows up the feeding.

Speed with Safety! The operator runs no risk of coming in contact with the feed screw.

Capacity, 15,000 lbs. per hour, first cutting (conservative); 4000 lbs. per hour, second cutting. Speed of pulleys, 300 revolutions per minute. Packed 1 in a crate. Weight 1150 lbs.

The machine is durably built to "Enterprise" standards. For the butcher or packer requiring a large capacity belt-driven machine, there is no machine built which will give better results over a long period.

Three plates are furnished: one fine ($\frac{1}{8}$ -in. holes), one medium ($\frac{3}{16}$ -in. holes), and one coarse ($\frac{5}{16}$ -in. holes). Also three knives. Plates with other sizes of holes can be furnished when required.

The Enterprise Mfg. Co. of Pa.

Philadelphia, U. S. A.

ENTERPRISE

A Better Way to Cook Sausage

BY water cooking with the patented Jourdan Process Cooker you have the art of sausage cooking at its highest efficiency.

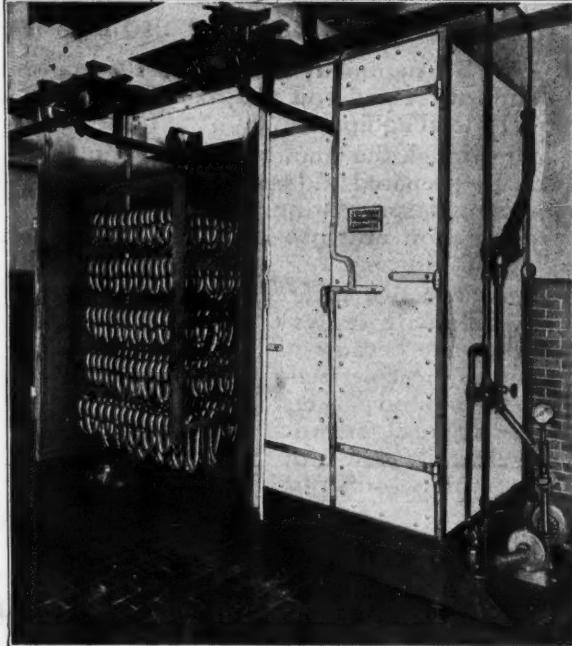
Here you save labor, time, floor space, steam, water and color.

You improve quality and appearance and obtain absolute uniformity on colored and uncolored sausage of all kinds.

Eliminate, now, the muss, fuss and guess of the "put-and-take" vat nuisance. Write today for full particulars and names of many users.

The Jourdan Process Cooker

Improves your product and increases your profit



Not a steam box but a water cooker,
using same water over and over.

Jourdan Process Cooker Co.—814-832 West 20th St.
—CHICAGO—

June 4, 1927.

THE NATIONAL PROVISIONER

9

ANGO

JORDAN'S IMPROVED HAM RETAINERS

Patent
App. For.

Have You Enough Ham Retainers for this Season's Cooking?

In a short time you will be in the middle of your ham cooking season. Your need for ham retainers will then be immediate. The far-sighted and practical thing to do is to check up and make certain that you have an ample supply of ham retainers on hand.

If your supply is low, you of course will want to replenish it with Jordan's Improved Ham Retainers. They produce a better product with a big saving of both time and labor.

When cooking and processing hams in Jordan's Ham Retainers it is never necessary to repress the hams because these improved retainers are equipped with springs which compensate for the maximum expansion and contraction. They are made from a single sheet of material, thus eliminating all rivets and seams or sharp crevices, making for easy cleaning.

Write us today regarding your requirements

THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard

CHICAGO

Western Office:
1731 W. 43rd Pl.,
Los Angeles, Cal.

Eastern Office:
1700 Windermere Ave.,
Baltimore, Md.

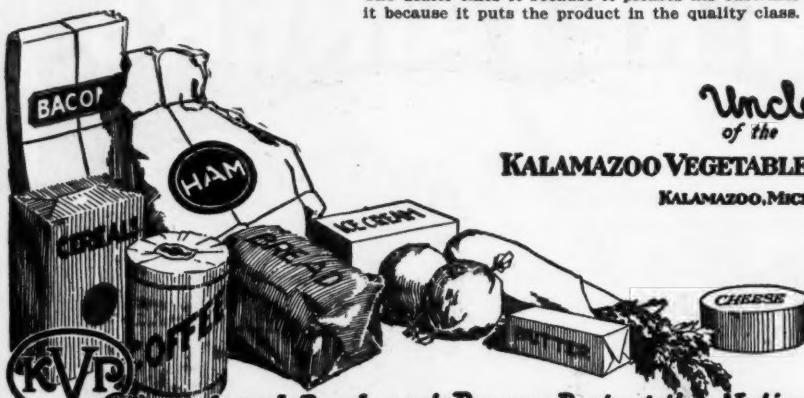
Uncle Jake says—

"The difference between a hired girl and a maid is \$20.00 a week. The difference between a job and a position is merely a state of mind."

There are some products that are poor. They soon pass out of the picture after having done more or less harm. There are others that are passable. For a longer period they hang on by their teeth, but eventually they, too, have to give way, but, occasionally there is a product so good, that, like the old-fashioned hired girl, it goes on and on serving faithfully for many years and so it is with

K. V. P. GENUINE VEGETABLE PARCHMENT

The dealer likes it because it pleases his customer and his customer likes it because it puts the product in the quality class.



Uncle Jake
of the

KALAMAZOO VEGETABLE PARCHMENT CO.
KALAMAZOO, MICHIGAN

Waited and Parchment Papers Protect the Nations Food.

Does the Coming of Summer Mean Rising Shipping Cost to You?

*Or have you adopted this new method of protecting
perishable and semi-perishable products in transit?*

Before Balsa Boxes were offered to shippers of perishable goods, summer meant icing costs, spoilage, loss. But now summer is no different from any other season to those who use Balsa Box protection, for these containers are impervious to temperature and climatic change.

Ice Cream is shipped half across the continent the Balsa way without use of water ice; precooled meats are shipped from Chicago to Atlanta and arrive cold and dry. Dairy products, candies, mayonnaise—anything you desire to ship safely—can be trusted to Balsa Boxes.

Write for details today

The Fleischmann Transportation Company

Balsa Box Department

695 Washington Street

New York City

The Muncie Ice Machine Co.
AGENTS FOR
THE DELPHOS FULL AUTOMATIC
REFRIGERATING MACHINE MONEY CAN BUY
MUNCIE, INDIANA
May 3, 1927.
Rempe Company,
340 N. Sacramento Blvd.,
Chicago, Illinois.
Gentlemen:

Attention: Mr. G. A. Rempe
We are mailing you, under separate cover, two
photographs of the sign you recently built for us which
is being on the outside of the window and operating from
within by our smallest unit Delphos Refrigerating Machine.
This sign has attracted a great deal of attention,
shows up beautifully, and as an advertisement,
all its own; a new, and unique advertisement.
We compliment and commend you upon your excellent service,
and workmanship and commend your excellent service.

Yours very truly,
MUNCIE ICE MACHINE COMPANY,
Webster Tongenckes
Pres.

FROSTED PIPE COIL SIGNS

Get The ATTENTION Your Business Needs!

READ THE LETTER FROM THE
MUNCIE ICE MACHINE COMPANY
IT TELLS AN INTERESTING STORY

HAVE you ever noticed how people are fascinated by a frosted pipe that is bent to spell a name or a product?

The coolness of it—the novelty of it—somehow gets their attention and their consideration, and that's good advertising, isn't it? Products that have to be kept cool are better advertised in this way than in any other.

Rempe Frosted Pipe Signs are most economical to operate. Notice that the Muncie Ice Machine Company operates a sign on the outside of a window from within, by their smallest unit Delphos Refrigerating Machine. Let a Rempe Frosted Pipe Sign put new speed into your business.

Send for complete information

REMPE CO.
IRON PIPE COILS

Manifolds, Return Bends, Galvanized Coils a Specialty

340 N. Sacramento Blvd., Chicago

Here is the New Standard of Packers Body



Lowest Price and Highest Quality Obtained Through Quantity Buying

Here is the standardized body for a one-ton Truck with specifications recommended by the Committee of the Institute of American Meat Packers.

Quality of Construction is GUARANTEED, and through standardization of size and quality, we can supply these Bodies at your door at Lower Prices than you now pay.

Phone—wire—write

Erlinder-Platt Body Corp., 40th St. and Wabash Ave., Chicago

H. & H. Electrical Pork Scribe Saw

Eliminates Scribe Marks—Increases Belly Yields
Reduces Operating Costs—Makes Larger Profits
Replaces old method of hand scribing—Reduces Sales Resistance
Avoids miscut loins originating at the scribe.
No ragged edges of bone left on loin or spareribs making it easier to pull loin, and improving appearance.
Lifting of ribs made easier due to no ragged edges of bone, also making it possible to raise ribs without removing part of belly meat.
Results: Rib yield lower, belly yield increased.
Adjustable guard will scribe large or small hogs.
No radical changes necessary to install machine to realize its merits.
Improves all pork product so that there is no comparison between machine scribing and hand scribing.

BEST & DONOVAN
Sole Distributors
332 S. Michigan Ave.


Chicago, Ill.



Avoid Sausage Troubles by Using

Superior No. 6 O. K. Superior No. 6 The Famous Superior V-Hole Plates
Shear Cut Knives Angle-Hole Plates They are Perfectly Constructed — Durable—Highest Quality—Most Serviceable

Send for Price List and Information

The Specialty Manufacturers Sales Co.

Represented by Chas. W. Dieckmann
Main Office, 2021 Grace St., CHICAGO
Telephone Lakeview 4325

THE MOLD



THE PRODUCT



“Perfection”

**TWO-PIN
SAUSAGE MOLD**

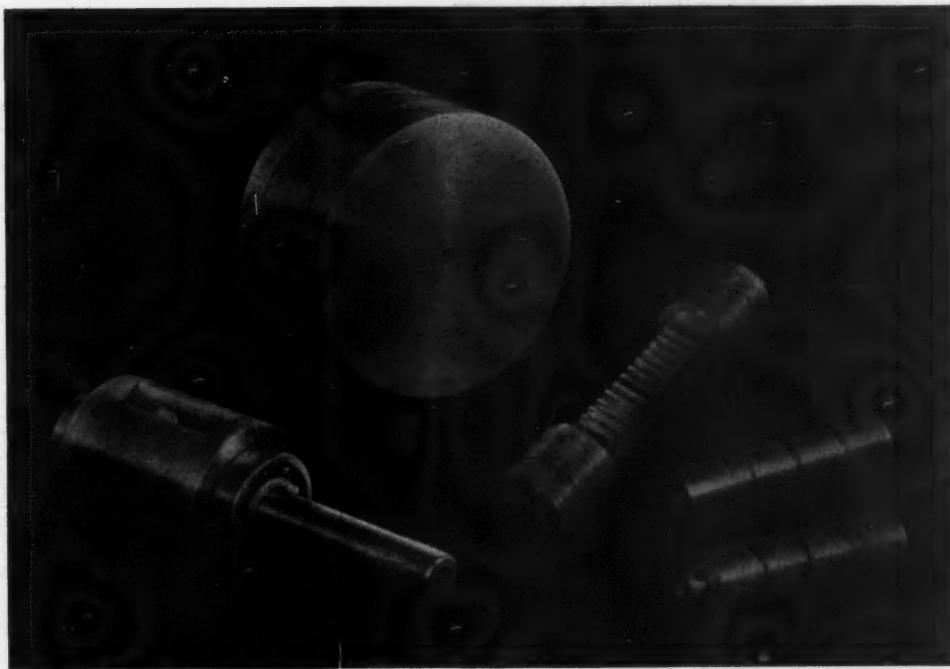
Investing a few dollars in this modern equipment will help your sausage department show greater dividends than ever before.

SAUSAGE MOLD CORPORATION

Incorporated

LOUISVILLE, KY.

MADE IN U. S. A.



5 Moving Parts ONLY

There is a vitally close relation between the simplicity of a machine and its practical value—as regards accuracy, dependability, durability and efficiency.

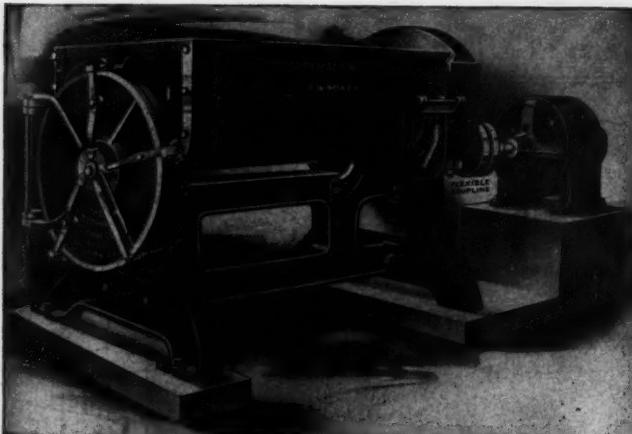
The unrivalled simplicity of the Lamb Automatic Weighing and Filling machine is obvious, when it is known that only five moving parts are used for the complete function of the machine. Furthermore, only one of these parts is in operation at one time. Each part working consecutively, the action of one is completed before the other starts.

The machine has no similarity to the old-fashioned volume filler as it has no timing devices, mechanical trips or knife blade balances to get out of order.

With a Lamb Machine in your lard room, eliminating inaccuracy and waste, you will readily appreciate why the Lamb Machine is the utmost in

S I M P L I C I T Y

Lamb CORPORATION
PRECISION WEIGHING AND FILLING MACHINES
SEATTLE, WASH.



IN THIS WORLD

The Greatest Meat Cutter and Mixer Combined

Sanitary Beyond Comparison

Replacing Other Equipment Everywhere

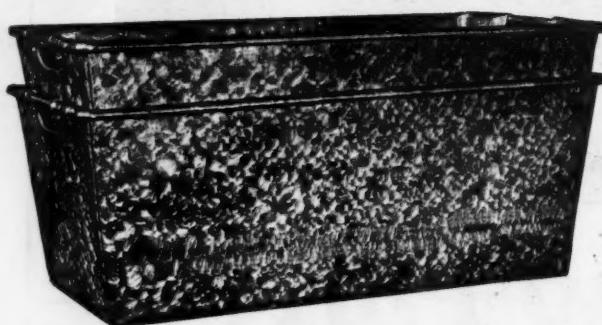
Write for Prices

The Hottmann Machine Company

3325-43 Allen St.

PHILADELPHIA, PA.

Heavy-Duty Galvanized Steel Delivery Baskets



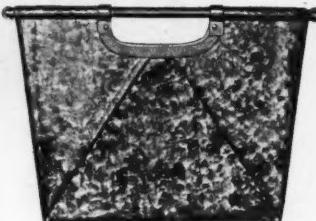
Made of 22-gauge galvanized steel, folded and pressed from one piece, reinforced around top with 7/16-in. steel rod; 5-ply binding of rod forms handle (see end view) that cannot be broken, pulled out of shape or injure the hands. Takes up no room when nesting.

Circular sent on request

Dubuque Steel
Products Co.

Dubuque, Iowa
Sheet Metal Dept.

Kretschmer Mfg. Co.

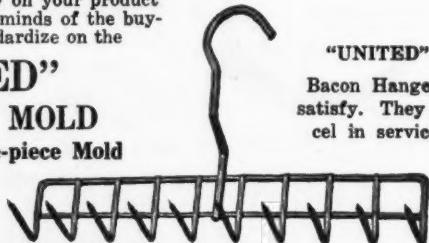


Is Your Name an Asset?

Your name imprinted plainly and permanently on your product keeps you and your product constantly in the minds of the buying public. Adopt a trade name now, and standardize on the



"UNITED"
SAUSAGE MOLD
the Patented One-piece Mold



"UNITED"

Bacon Hangers
satisfy. They ex-
cel in service.

Consult Your Jobber or Write Us
United Steel and Wire Company
Battle Creek, Mich. Atchison, Kansas

WITH ST. REGIS "PACKERS WAX" ALL the QUALITY REACHES the PUBLIC

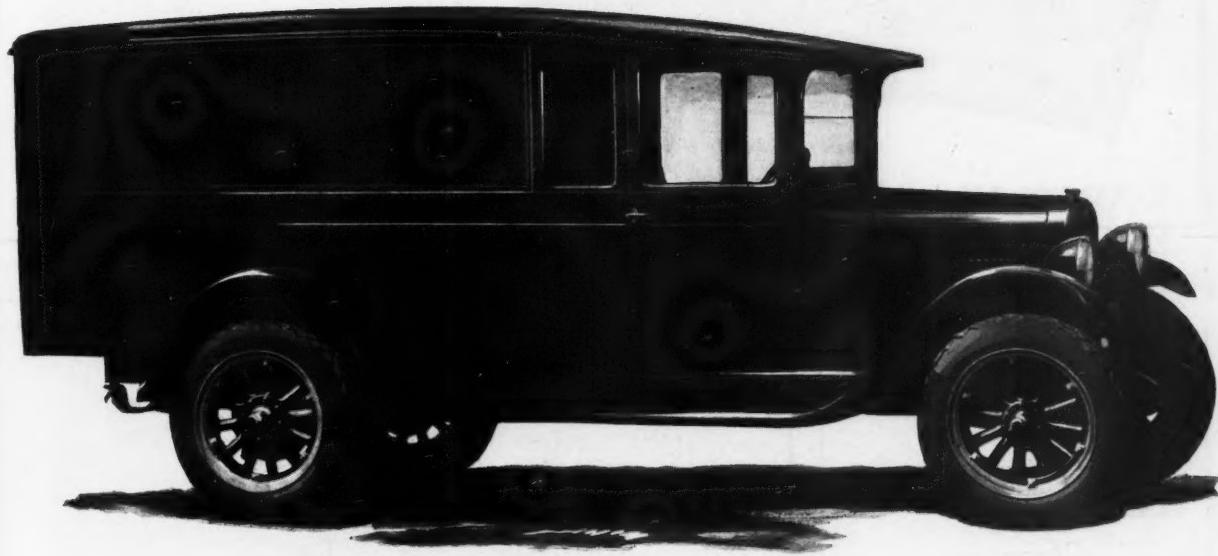
IT IS just as important to protect the high quality of your products against contamination or deterioration as it is to protect your pay-roll against bandits.

ST. REGIS Oiled Manila guards the standard you maintain for your products and is your assurance that quality reaches the consumer.

Let our experience help you to increase good-will.

Send for samples and complete information

ST. REGIS PAPER COMPANY
49 Wall Street - - - New York

for Economical Transportation

Specially fitted for the Requirements of Provisioners

— at these Low Prices!

1-Ton Truck with Stake Body	\$680
1-Ton Truck with Panel Body	755
1-Ton Truck Chassis with Cab	610
1-Ton Truck Chassis	495
½-Ton Truck Chassis	395

All prices f.o.b. Flint, Mich.

Check Chevrolet
Delivered Prices

They include the lowest
handling and financing
charges available.

Powered by a motor famous
the world over for its re-
markable performance and
operating economy, and
offering advanced modern
design in every feature of
the chassis—Chevrolet has
revolutionized every idea of
how fine a truck you can buy
for little money.

Provisioners in every sec-
tion of the country are turn-
ing to Chevrolet in increas-
ing numbers—for never be-
fore has any low-priced
truck so admirably met the
requirements of this indus-
try.

Sturdy and durable, Chevro-

let provides a performance
of astonishing dependabil-
ity, under every condition of
road and load.

And Chevrolet economy,
based on low first cost, low
operating cost and the very
minimum of upkeep expense
—has long been traditional
wherever trucks are used.

There is a wide range of
body types available for al-
most any purpose.

See your nearest Chevrolet
dealer. He will gladly ar-
range a trial load demon-
stration under your own de-
livery or haulage conditions.

CHEVROLET MOTOR COMPANY, DETROIT, MICHIGAN

Division of General Motors Corporation

The WORLD'S LARGEST BUILDER OF GEAR-SHIFT TRUCKS



Ask your Supply House for details or write us direct

The New Improved Bausman Hog Scalder

No longer are you compelled to use hoisting appliances. No heavy lifting to get the hog from the bath. Will save half the time originally required to scald. Furnished with or without fire box for heating water.

Bausman Manufacturing Co., Millersville, Pa.

20 Mule Team

BORAX

Antiseptic

Cleansing

Deodorizing

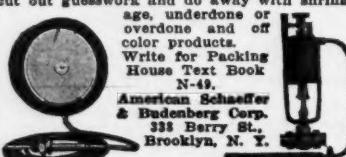
Use 20 MULE TEAM BORAX when any cleansing is to be done. It softens water. It cleans thoroughly. It inhibits the growth of the bacteria of decomposition, and leaves things sweet and wholesome. It is especially good when washing anything that comes in contact with meat, because it is harmless.

**PACIFIC COAST BORAX
COMPANY**

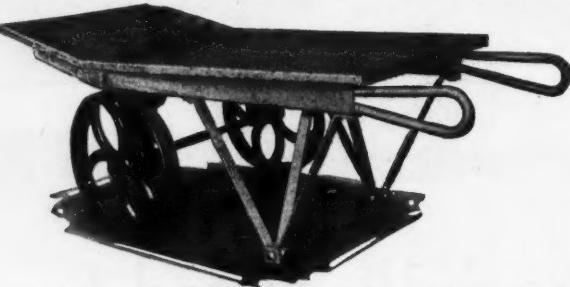
100 William St., NEW YORK
Chicago, Ill. Wilmington, Cal.

AMERICAN INSTRUMENTS

for the promotion of efficiency in the packing, sausage making and allied industries. They cut out guesswork and do away with shrinkage, underdone or overdone and off color products. Write for Packing House Text Book N-49. American Schaeffer & Budenberg Corp. 335 Berry St., Brooklyn, N. Y.



Metal Ham and Bacon Truck, No. 115



*Manufacturers of
Standard Sanitary Packing House and Sausage
Factory Equipment*

Send us Specifications for your Special Equipment

Write for catalogue

The Globe Company
822-26 W. 36th Street Chicago

Keep the Dollars from Falling off These Bunches with the Frank Bag



LOSS CAUSED BY LOOSE FRANKFURTS

In the course of a year, a lot of real money falls off your bunches of Frankfurts in the way of loose sausage links—unless you use the **FRANK BAG**.

This bag not only prevents all loss, but also insures delivery of your product in an absolutely clean and sanitary condition—a welcome improvement to your customer.

*Send for prices and full particulars
immediately*

FRED C. CAHN

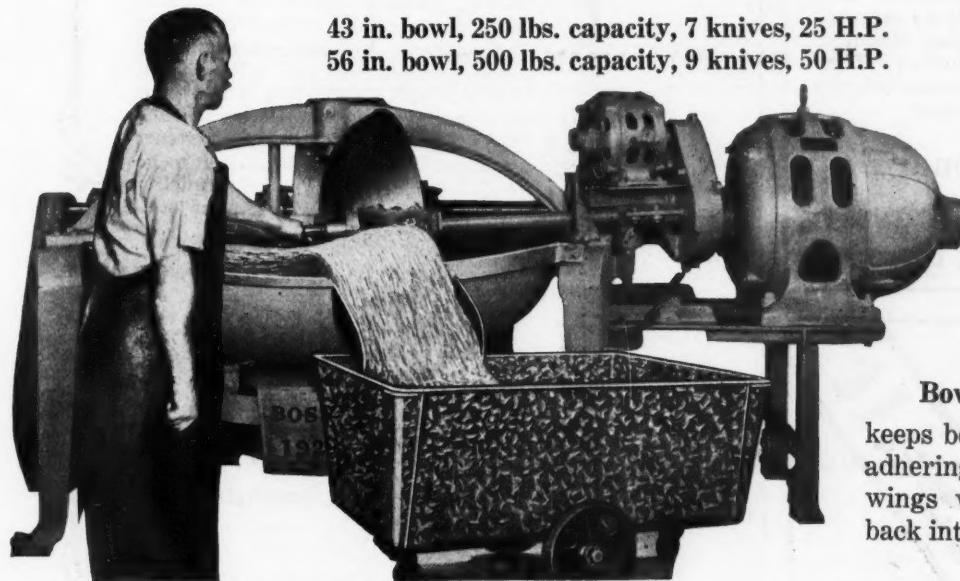
226 W. Adams St., Chicago

*Selling Agent
The Adler Underwear &
Mossery Mfg. Co.*

Sausage Makers! Read and be Converted!

Note What a Few Users Say about Our
New Type "BOSS" Cutters with Rapid Unloader
 World's Fastest, Most Sanitary and Efficient

43 in. bowl, 250 lbs. capacity, 7 knives, 25 H.P.
 56 in. bowl, 500 lbs. capacity, 9 knives, 50 H.P.



Many
in use
Seeing
them in
operation
proves
their
superior
merits

Bowl Shaver

keeps bowl free from
adhering fats; its
wings work the fat
back into the meat.

Cincinnati, Ohio, March 29, 1927

We have now operated your new type 500-lb. "BOSS" Cutter with Unloading Device for the past four months. While your Cutters without Unloaders have always come up to our expectations, we confess that your new type Cutter far exceeds them. Its labor saving qualifications, especially the emptying of a bowl of meat in 30 seconds, we are sure will create a great demand for them.

THE H. H. MEYER PACKING CO.

Cleveland, Ohio, April 15, 1927

Since installing your two new type 56-in. bowl "BOSS" Cutters with Unloaders, they have been in daily use, giving complete satisfaction in every way. They are easy to operate and very efficient, are built sturdy, assuring a long life.

THE HILDEBRANDT PROVISION CO.

Pittsburgh, Pa., April 12, 1927

Your latest type Jumbo "BOSS" Silent Cutter with the Rapid Unloading Feature, we find to be, after a year's use, just as represented. The Unloader is a great help and adds to the efficiency of the machine. As a whole we are pleased with the equipment.

FRIED & REINEMAN PACKING CO.

East St. Louis, Ill., March 30, 1927

We are very much pleased to say that your New Type, 56 in. bowl, "BOSS" Cutter with Unloader is 100% okay in every respect. Installed in 1925, we would not take twice the price paid for it and cannot recommend it too highly.

EAST SIDE PACKING COMPANY

We start "BOSS" JUMBO CUTTERS, 500 lbs. capacity, to prove that one operator does faster and better work with it than 2 or 3 men can do with other cutters.

THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH
3907-11 S. Halsted St.

Killing
Outfits

Manufacturers
"BOSS" Machines

Sausage & Rendering
Outfits

Factory and Main Office: 1972-2008
Central Ave., CINCINNATI, OHIO



Protect the Product

HY-GLOSS Paraffined Cartons are unexcelled; are used by the leading Oleo Manufacturers of the country. They attract the attention of the discriminating buyer.

National
Carton Company
Joliet, Ill.

For Curing
and
Packing
Meats
Use

Clean Crystal Island Salt
Over 99% Pure
Jefferson Island
Salt Mining Co., Inc.
Louisville, Ky.
Stocks in Principal Cities

New Curing Vats

Dozier Meat Crates	Packing Box Shooks
--------------------------	--------------------------

B. C. SHEAHAN CO.
166 W. Jackson Blvd.
Chicago

Standard 1500-lb.
Ham
Curing
Casks

Manufactured by
Bott Bros. Mfg. Co. WARSAW ILLINOIS
Write for Prices and Delivery

Represents your
best quality

True representation of the quality of your product can only be had through the use of the correct package. The leading packers select the KLEEN KUP to represent their best quality sausage meat, because—they know it is the package that gets sales results. The KLEEN KUP will keep your sausage meat fresh and clean and deliver it into the hands of the consumer in the condition that will cause it to be recognized and known as a quality product. Ask for new low price quotations and samples.

KLEEN KUP

The Package That
Sells Its Contents

MonoService Co.
NEWARK NEW JERSEY



These Salts Have the Quality of Deep Penetration

Cures—Fast—Safe

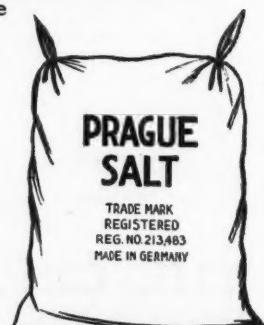
Boned Hams for
Boiling
7 days

Brine Bacon
3 to 5 days

Sausage Meat
24 to 48 hours



Prague Salt Passes
B. A. I. Inspection

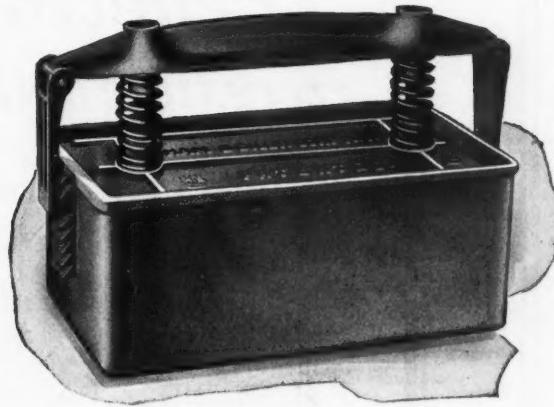


GRIFFITH LABORATORIES

4103 S. La Salle St.

Chicago, Ill.

Reigns Supreme —



Because —

Spring Pressure

Its yielding spring pressure (protected by strong, exclusive patents) allows for expansion and contraction during cooking. Keeps ham solid and reduces shrinkage considerably. Boiler thus pays for itself in short time.

Economical

Made of cast aluminum—requires no retinning or other expensive upkeep. Eliminates need of cloth, string and skilled labor. Has a trade-in value after many years of service.

Product

Its hermetically self-sealing feature causes ham to cook in own juice, retaining full nutritious flavor. Ham is perfectly shaped. The better appearance and superior flavor result in greater sales.

Approximately 250,000 in daily use

Ham Boiler Corporation

1762 Westchester Ave., New York City

*European Representative: The Brecht Co., 6 Stanley St., Liverpool & 12 Bow Lane, London
Canadian Representative: Gould, Shapley & Muir Co. Ltd., Brantford, Ontario*

**The Sugar Makes
A Big Difference!**

THE sugar you use in your pickle has a great deal to do with the color, flavor and quality of your products. To insure the BEST POSSIBLE results, use a sugar that is made especially for packers—GODCHAUX CURING SUGAR. Costs less than granulated sugar!

PRICES

Price in 100 lb. bags, \$5.70 per cwt., f.o.b. Reserve, La., less 2% cash discount.

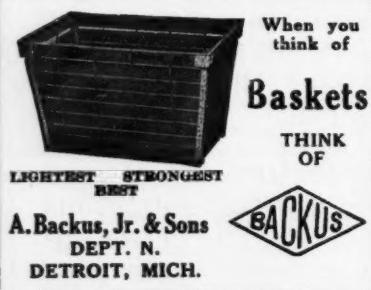
Price in 250 lb. bags, \$5.60 per cwt., f.o.b. Reserve, La., less 2% cash discount.

Delivered prices, both car-loads and less, quoted on request.

Tested by the Research Department, Institute of American Meat Packers

**Godchaux's
CURING SUGAR**

Godchaux Sugars, Inc.
New Orleans, La.



The Man Who Knows.



The Man You Know.

The Secret of Sausage Success is a Perfect Cure

Our H. J. MAYER Special NEVERFAIL Curing Compound is a formula for curing sausage materials, hams and bacon which will enable you to place your goods on the market in a very short time.

It prevents your sausage from turning green; protects your product not used at cured age, and helps to keep meat from getting "short."

We make Practical Demonstrations with our own goods and help our customers remedy their troubles.

Your success is our aim.

H. J. MAYER & SONS CO.

6821-23 S. Ashland Ave.

Makers of the Famous GENUINE H. J. MAYER Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), and Rouladen Delicatessen Seasonings

All our Products are guaranteed to comply with the B. A. I. regulations

When you write the advertiser, mention THE NATIONAL PROVISIONER

Penetrates every fibre of the meat

TO BRING out the full flavor of meat, it is essential that the salt penetrate every fibre—otherwise the meat does not taste so good as it should.

Diamond Crystal is a readily-dissolving flake salt, working thoroughly into the meat tissues and bringing out all its natural goodness.

A special refining process, owned exclusively by Diamond Crystal, assures the purity of the salt. That quality is important, too, in packing because it prevents the meat from tasting "salty."

Diamond Crystal Salt Co.
St. Clair, Mich.

Since 1887 Makers of

"The Salt that's all Salt."

**Diamond Crystal
Salt**

CHICAGO, ILL.

*—on your smaller cuts and
prepared specialties*



a single wrapping of

Paterson Vegetable Parchment
affords far more protection to the quality of
your products than a double or triple wrap-
ping of ordinary paper—it makes neater and
cleaner looking packages and places your
goods before the public in the best possible
condition.

Packers realize how much it is to their
advantage to protect their products and to
keep them looking fresh, clean and whole-
some. That is why more and more *Genuine
Parchment* is used each year to wrap the
smaller packages.

*Read this partial list of meat specialties
that prominent Packers are Parchment
Wrapping.*

Picnic Bacon	Bacon Squares
Sausage Meat	Frankfurters
Sausage Link	Polish Style Sausage
Luncheon Loaf	Luncheon Corned Beef
Jellied Corned Beef	Meat Loaf
Baked Meat Loaf	Jellied Tongue
Liver Cheese	Boiled Tongue
Tongue Loaf	Sausage Loaf
Smoked Butts	Scrapple
Souse	Mush
Fresh Shoulders	Fresh Loins
Pan Souse	Sliced Bacon
Poultry	Dried Beef
Tamales	Chili Con Carne
Lard	Veal Loaf

*Write for samples and quotations on Parchment Wrappers
for the specialties you wish to wrap.*

The Paterson Parchment Paper Co.

Chicago, Illinois

San Francisco, California

Passaic, New Jersey

Continental Can Company, Inc.

CHICAGO

NEW YORK

SYRACUSE

JERSEY CITY

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DETROIT

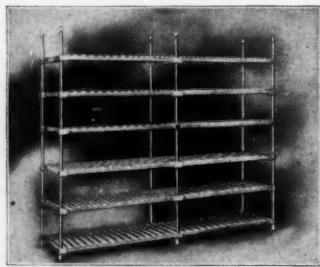
BALTIMORE

CLEARING, ILL.

**Meat Cans
Pigs Foot Jelly Pans**

**Salad Oil Cans
Peanut Butter Cans
Frozen Egg Cans
Soap Cans**

**Plain
and
Lithographed**



"Maforco" Galvanized Shelving
Gives you the most satisfactory storage
at an exceptionally low cost.

MAIN FEATURES:

Shelves adjustable and removable
Self-supporting
Slatted construction increases circulation
Saves space by fitting snugly into corners
Does not retain odors and lasts indefinitely

MARKET FORGE CO.

Everett, Mass.

Making Trucks and Racks Since 1897
Write for our catalog

Ham, Bacon and Sausage BAGS

Cured meats are kept cleaner and sell faster in Bemis Cotton Covers and Bags. They come to you shaped and sized to fit; easily closed. Write for samples and prices.

BEMIS BRO. BAG CO.
Specialty Dept.
420 Poplar Street, St. Louis, Mo.

L395

BEMIS

Meat Bags & Covers

The Stockinet Smoking Process

U. S. Letters Patent No. 1,122,715.

Saves
Labor
Trimming
Shrinkage

**Smoke Your Meats in Stockinets and Get Uniformity, Sanitation,
SQUARE Butts and Appearance**

To get large sales, your Mr. Quality should have the assistance
of Mr. Stockinet appearance
Numerous Packers Throughout the Country Are
Why Not You?

For Further Particulars Write or Phone

Thomas F. Keeley, Licensor

516 E. 28th St., Chicago, Ill.

Telephone Calumet 0349



BEEF, HAM and SHEEP BAGS

We Manufacture all kinds of Stockinette
Cloth and Bags for Covering Meat

Write Us for Information and Prices

Wynantskill Mfg. Company

TROY, N. Y.

Fred K. Higbie Supply Co., Rep., 360 N. Michigan Ave.,
Chicago, Ill.



THE OHIO SALT CO.
WADSWORTH, OHIO

“within the law”

*sausage casings that will meet
the exacting requirements of
government inspection*

Brecht
Quality Casings

are purchased regularly
by customers having
government inspection

Brecht Casing Company

Established 1853

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Hamburg

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Poultry Foods
Tallow and Oils

BUYERS OF
Beef Cracking
Calf Skins

CONSOLIDATED BY-PRODUCT CO.

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MANUFACTURERS
Beef, Sheep and Hog Casings
all Descriptions
Beef Wessands a Specialty
IMPORTERS OF
High Grade Hog and Sheep
Casings

If you
wish to
BUY or to SELL

Sausage Casings

please communicate with us.
Our old established reputation
guarantees full protection of
your interests.

WAIXEL & BENSHEIM
Mannheim, Germany
EXPORTERS IMPORTERS
Established 1874

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Eastern Branch 62 W. 47th St., NEW YORK

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CASING IMPORTERS
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London, E.C.1
Correspondence Invited

The Irish Casing Co.
Manufacturers, Exporters, Importers
Sausage Casings
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Sheep Casings a Specialty

New York Butchers' Supply Co., Inc.
SAUSAGE CASINGS AND SUPPLIES
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Tel. Rhinelander 4817
THE AMERICAN CASING CO.
Importers and Exporters
Sausage Casings and Spices
401-3 E. 68th St. New York City

"NIAGARA BRAND" Genuine Double Refined Saltpetre (Nitrate of Potash) and Double Refined Nitrate of Soda

"The old reliable way to cure meat right."
Also Refined Nitrite of Soda. All Complying with Requirements of the B.A.I. Also "Bound Brook Brand" Refined Granulated Salt

MANUFACTURED BY
Established 1840

BATTELLE & RENWICK

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NEW YORK

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SAUSAGE CASINGS

CHICAGO: 723 West Lake Street
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Telephone Whitehall 9328

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M. BRAND & SONS

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NEW YORK

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"The Skins You Love to Stuff"

HARRY LEVI & COMPANY

Importers and Exporters of Sausage Casings

4856 South Halsted Street

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MASSACHUSETTS IMPORTING COMPANY

Importers HIGH GRADE SAUSAGE CASINGS Exporters

Direct Importers of Russian, Persian, Chinese Sheep
and Hog Casings BOSTON, MASS., U. S. A.

THE DRODEL CO., Inc.

Import Sausage Casings Export
336 Johnson Ave. Brooklyn, N. Y.

Sewed Casings Exclusively

National Specialty Co.

61 E. 32nd St.

F. M. Ward, Pres.

Chicago, Ill.

June 4, 1927.

THE NATIONAL PROVISIONER

25

Complies with
B. A. I. Requirements**REX BRAND**
*The King of Nitrates*Write for Prices
Immediate Deliveries**Double Refined Nitrate of Soda**
Prompt Shipment**STAUFFER CHEMICAL CO.**

452 Lexington Ave., New York City

111 W. Washington St., Chicago, Ill.

**CASINGS PRODUCE CO., Inc.**

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Tel: Whitehall 7916-7917-7918

Cleaners and Importers Sheep
and Hog Casings

E. E. SCHWITZKE, Pres.

SAYER & COMPANY, Inc.

Peoria and Fulton Streets

CHICAGO, ILL.

Sausage Casings and Sausage Room Supplies

New York London Hamburg Montreal Sydney Christ Church, N. Z.

THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago Hammerbrookstr 63/67 2, Hamburg

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M. ETTLINGER & CO., Inc.Importers, Exporters and Cleaners of Sausage Casings. A large
stock of all kinds of casings constantly on hand

Established 1903

12 COENTIES SLIP, NEW YORK

Cudahy's Selected Sausage CasingsCAREFULLY
CLEANEDUNIFORMLY
SELECTED

The Cudahy Packing Co. U.S.A. III W. MONROE ST. CHICAGO, ILL.

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Sausage Casings

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Schweisheimer & Fellerman

Importers and Exporters of

SAUSAGE CASINGSSelected Hog and Sheep Casings a Specialty
Ave. A., cor. 20th St., New York, N. Y.**J. BOBSIN & COMPANY**
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Yards 1117Cable Address,
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Hog and Beef

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Butchers and Packers Supplies

Factories at Norwich, England; Hamburg, Germany

4511-13 S. Ashland Ave., Chicago, U. S. A.

Importers of

English and Russian

Sheep Casings

WANTED
Tankage—All Grades
GEO. H. JACKLE
40 Rector St. New York**Thomson & Taylor Company**
Recleaned Whole and Ground
Spices for Meat Packers
CHICAGO, ILLINOIS**THE****CASING HOUSE****BERTH. LEVI & CO., INC.**

ESTABLISHED 1882

NEW YORK
BUENOS AIRESCHICAGO
HAMBURGLONDON
WELLINGTON

Shrouding Pins

To Clothe Beef

Pat.
App'd.
for

Turn out your beef
sides the new way—
bright, fresh and
clean!

Made from tempered
spring wire with
new style washer to
prevent tearing
cloth.

Write for Samples

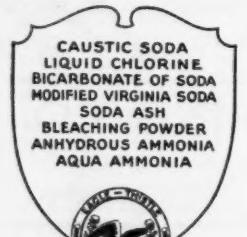
We manufacture springs
for all purposes, from
brass — bronze — monel
metal and steel.

Also made with-
out washers

Muehlhausen Spring Co.
5841 So. Loomis Blvd.
Chicago, Ill.

MATHIESON AMMONIA

is made by a Mathieson process,
in a Mathieson plant, and sold
under the Mathieson "Eagle-Thistle" trade mark. It is
backed by the same resources
that have built the Mathieson
reputation for uniform de-
pendability.



The MATHIESON ALKALI WORKS Inc.
250 PARK AVE. NEW YORK CITY
PHILADELPHIA CHICAGO PROVIDENCE CHARLOTTE CINCINNATI
BOSTON HAGERSTOWN, PA. — BALTIMORE, MD.



Getting rid of putrid odors

SCRAPPS of meat and bits of bone lodged in cracks and crevices of cutting tables and floors, or left lying around the plant, soon putrefy and decay. Disagreeable odors and unsanitary conditions result.

In ridding your plant of such odors and in keeping it clean and wholesome, you will find

Meat Packers Oakite invaluable. It cleans tables, floors, walls and equipment thoroughly. Removes every bit of meat scrap, tallow, grease, blood and dirt. Nothing is left to decay. Surfaces are clean, sweet-smelling.

Arrange with one of our service men to try OAKITE in your plant. No obligation.

OAKITE IS MANUFACTURED ONLY BY

OAKITE PRODUCTS, INC., 20A Thames Street, NEW YORK, N. Y.
(formerly **OAKLEY CHEMICAL CO.**)

Oakite Service Men, cleaning specialists, are located at

Albany, Allentown, Pa., Altoona, Pa., Atlanta, Ga., Baltimore, Md., Birmingham, Ala., Boston, Bridgeport, Conn., Brooklyn, Buffalo, Camden, Charlotte, N. C., Chicago, Cincinnati, Cleveland, Columbus, O., Dallas, Davenport, Dayton, Decatur, Ill., Denver, Des Moines, Detroit, Erie, Pa., Flint, Mich., Fresno, Cal., Grand Rapids, Harrisburg, Hartford, Indianapolis, Jacksonville, Fla., Kansas City, Los Angeles, Louisville, Ky., Memphis, Tenn., Milwaukee, Minneapolis, Montreal, Newark, Newburgh, N. Y., New Haven, New York, Oakland, Cal., Omaha, Neb., Philadelphia, Pittsburgh, Portland, Me., Portland, Ore., Providence, Reading, Rochester, Rockford, Rock Island, San Francisco, Seattle, St. Louis, Syracuse, South Bend, Ind., Toledo, Toronto, Tulsa, Okla., Utica, Vancouver, B. C., Williamsport, Pa., Worcester.

*Stocks of Oakite Materials are carried in these cities

OAKITE

TRADE MARK REG. U. S. PAT. OFF.
Industrial Cleaning Materials and Methods

Trade Mark



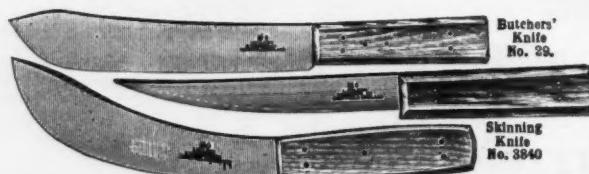
1750

The Best Then

The World is flooded with Cheap imitations of Butchers' Knives, many of which are of very little use for the purposes for which they are made. Those that pay and wear, giving the greatest satisfaction to the user, are those made from

JOHN WILSON'S World-Renowned Double Shear Steel

Which are all Hand Forged and all the modern means of production being observed. They have stood the test for 177 years and the demand is greater than ever.



Works : Sycamore Street, SHEFFIELD, England. Agents : H. BOKER & Co., Inc., Duane Street, NEW YORK. May be obtained from all Storekeepers.

When you write the advertiser, mention THE NATIONAL PROVISIONER

June 4, 1927.

THE NATIONAL PROVISIONER

27

If You're Smart
 You'll Listen to these
 Great Concerns
 All of whom Cry to You
 "Hook 'er to the Biler"

Standard Oil Co.
 Cluett, Peabody & Co.
 H. J. Heinz Co. ("57")
 Crane & Co. (Dalton)
 Packard Motor Car Co.
 United Gas Imp. Co.
 Larkin & Co. (Buffalo)
 General Electric Co.
 Penna. R. R.
 International Harv. Co.

Standard Underground
 Cable Co.
 John Wanamaker
 John Morrell & Co.
 Christie, Brown & Co.
 Dow Chemical Co.
 Firestone Tire & Rubber Co.
 Consolidated Gas Co., N. Y.
 International Paper Co.

Remington Typewriter Co.
 U. S. Rubber Co.
 Procter & Gamble Co.
 (Ivory Soap)
 E. I. du Pont & Co.
 B. F. Goodrich Co.
 United States Govt.
 Sears, Roebuck & Co.
 United States Steel Co.
 American Hard Rubber Co.

Why do these Great Corporations (and some 3,000 more) get Ridgeway Elevators?

This is why:

The Ridgway Elevator costs nothing to run
 The Ridgway Elevator is fool proof
 The Ridgway Elevator cuts out counterweights
 The Ridgway Elevator has no repairs
 The Ridgway Elevator cuts out fire danger
 The Ridgway Elevator goes at any speed
 The Ridgway Elevator never fails to function
 The Ridgway Elevator goes when engine shuts down
 The Ridgway Elevator stops level with floors

No Pay Until it Makes Good in Your Own Plant Before
 Your Own Eyes

The Best Plants all over the land

"HOOK 'ER TO THE BILER!"

Craig Ridgway & Son Co.

Over 3,000 in daily use

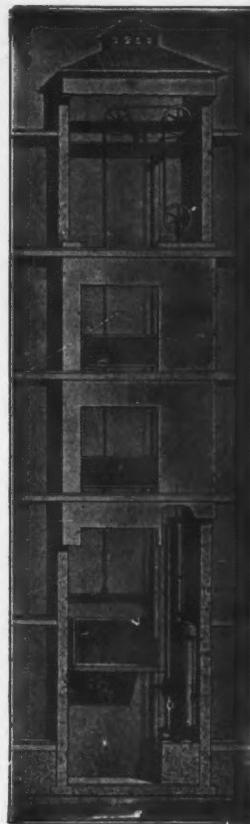
COATESVILLE, PA.



Direct Acting

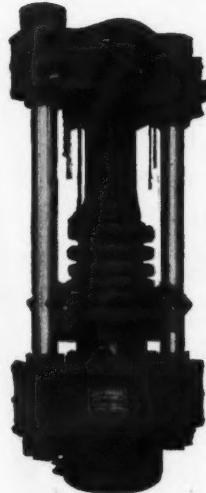


Double Gated



Southwark Hydraulic Curb Presses

for PACKING, RENDERING and FERTILIZER PLANTS



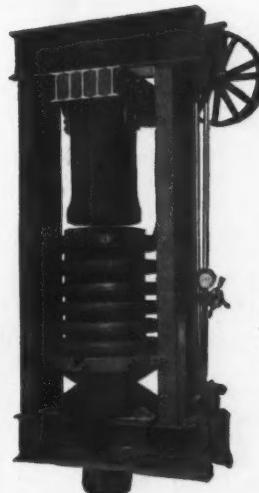
1130-ton, two-column
 curb press

We build Hydraulic Curb Presses
 of every type for every purpose

Tallow, Animal Oil,
 Fertilizer, Poultry Feed,
 Soap Factories, etc.

Southwark Presses will compress
 anything that can be placed in
 the curb, without danger of
 breaking the machine.

Let us send you
 Bulletin No. 5A



Self-contained structural
 frame press complete with
 pump; belt or motor drive.

Southwark Foundry and Machine Co.

Akron, Ohio,
 100 E. South St.

434 Washington Avenue,
 Philadelphia, Pa.

Chicago, Ill.,
 343 S. Dearborn St.



The Tub of Strength

Every National Woodenware Tub is made from finest wood and built to render the greatest degree of service. Located, as we are, in the heart of the Minnesota forests, we have at our command the best timber, so necessary to the proper manufacture of quality tubs. In addition, all woods are thoroughly kiln dried to prevent shrinkage and reduce waste. Also—we manufacture pails of various sizes to meet all requirements.

Write us

your requirements and we shall furnish quotations. Prompt delivery from stocks carried in Hill City, Minn., Chicago, Kansas City, So. Omaha, Fort Worth, Oklahoma City and St. Paul.

National Woodenware Company

West 43rd Street and S. Racine Avenue
CHICAGO

THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the post office at Chicago, Ill., under the act of March 3, 1879.

Vol. 76

Chicago and New York, June 4, 1927

No. 23

Packers' Institute Calls Special Convention

For the first time in its history the Institute of American Meat Packers has called a special convention of its members, to meet at Chicago next Wednesday, June 8.

In his call for the meeting President Oscar G. Mayer states that the purpose of this special convention is as follows:

"To consider and act on a definite, legitimate plan for merchandising current stocks of hams and bacon more effectively."

This meeting is for packer members only, and "every member handling pork is requested to be present, since the proposal to be considered is particularly important to him."

The special bulletin issued by Executive Vice President W. W. Woods by direction of President Mayer is as follows:

Bulletin No. 117-W

Chicago, June 1, 1927.

To the Members:

Under the authority vested in him by Article 1 of the By-Laws of the Institute, the pertinent portion of which reads as follows:

"The President shall call special meetings whenever he may be required to do so, upon the written request of the Executive Committee, or of twenty-five regular members, and shall direct the Vice-President to issue notices of such meetings (stating the object) to all members."

Mr. Oscar G. Mayer, President of the Institute of American Meat Packers, has directed me to issue notice that a special convention of the Institute will be held at the Hotel Drake on Wednesday, June 8, 1927, to consider and act on a definite, legitimate plan for merchandising current stocks of hams and bacon more effectively.

The Convention will be opened at 11 A. M., Chicago daylight saving time (10 A. M., Central standard time).

All regular members are eligible to attend. Every member handling pork is specially requested to be present, since the proposal to be considered is particularly important to him.

Reservations may be made directly to the Hotel Drake.

Very truly yours,

W. W. WOODS,
Executive Vice President.

Members in territory covered by regional meetings planned for Dallas, Tex., June 6; San Francisco, June 10; and Denver, June 14, are notified that the plan to be discussed at the Chicago meeting will be fully presented at these three meetings.

Chicago special convention meets at Drake Hotel, Wednesday, June 8, at 10 a. m., Central standard time (11 a. m. Chicago daylight time.)

Topics for Packers' Regional Meetings

Topics of timely and thoroughly local interest will be discussed at the eight divisional meetings which will be held during June for members of the Institute of American Meat Packers.

Among the subjects which will be covered in all or most of the cities are: Food Advertising, the Live Stock Situation, Merchandising and Selling, Employee Training Programs, Curing Problems, and other of equal importance. Well-known packers and qualified men closely associated with the meat packing business will be the speakers.

Programs for the first four meetings were announced last week and those for the Knoxville, Baltimore and Cleveland meetings are given here.

Indications already have been received that the meetings will be well attended. Some packers are traveling several hundred miles to attend the meeting on June 6 at Dallas, and reports indicate that the other meetings will draw equally well. Packers are urged to attend either the meeting at the city which is nearest their own plant or any other meeting which may be more convenient.

The progress and work of the Institute will be described at each meeting so that every member will have a clear idea of the services which the Institute offers.

The second of the meetings will be held June 10 at San Francisco. This meeting, like practically all of the others, will consist of three sessions with a special luncheon and dinner for those who attend. The Denver meeting comes next, on June 14, and will be followed by a meeting on June 17 at Mason City.

Packers in the South will meet June 21 at Knoxville. The Eastern meeting will be held at Baltimore on June 23. On the following day packers in Ohio and neighboring states will meet at Cleveland.

The final meeting is the one in Chicago on June 28.

The programs for the Knoxville, Baltimore and Cleveland meetings follow:

KNOXVILLE PROGRAM.

Meeting of Division III, June 21, Knoxville, Tenn.

Morning Session.

"The Merchandising Situation in the South," Charles H. Knight, Louisville Provision Company, Louisville, Ky.

Discussion: R. E. Power, Power Packing Plant, Nashville, Tenn.; G. D. Strauss, Memphis Packing Corp., Memphis, Tenn.

"Eliminating Wastes in Distribution," Henry Neuhoff, Neuhoff Packing Co., Nashville, Tenn.

Afternoon Session.

"Individual Methods of Pricing Goods," D. G. Madden, East Tennessee Packing Co., Knoxville, Tenn.

"Methods of Compensation," Jay C. Hormel, Geo. A. Hormel & Co., Austin, Minn.

"The Salesman's Part in Collections," C. C. Minnoch, T. L. Lay Packing Co., Knoxville, Tenn.

"The Institute and What It is Doing," W. W. Woods, Executive Vice President, Institute of American Meat Packers.

Evening Session.

"The New South, From an Economic Viewpoint," Professor G. W. Dyer, Professor of Economics, Vanderbilt University, Nashville, Tenn.

BALTIMORE PROGRAM.

Meeting of Division I, June 23, Baltimore, Md.

Morning session, 10 A. M., Presiding: John J. Felin, Divisional Chairman, Division I.

"Retail Merchandising," F. C. Rogers, Philadelphia.

Discussion.

"Helping the Dealers to Help Themselves," J. C. Cutting, Director, Department of Retail Merchandising, Institute of American Meat Packers.

"The Possibilities for Expanding the Sales of Sausage and Ready-to-Serve Meats," Frank Firor, president, Adolph Gobel, Inc., Brooklyn, N. Y.

Discussion, W. Felin, John J. Felin & Company; J. P. Healy, Swift & Co., Baltimore, Md.; T. T. Keane, T. T. Keane & Co.

Luncheon, 12:30 P. M.

Afternoon Session, 2 P. M. Presiding: A. T. Rohe, Regional Chairman, New York Region.

"Concerning Selling," George D. Olds, Jr., general sales manager, Hills Bros.

"Food Advertising and the Packing Bus-

WESTERN PACKERS TO TELL EAST OF SALES METHODS.



JAY C. HORMEL
Geo. A. Hormel & Co., Austin, Minn.



JOHN W. RATH
Rath Packing Co., Waterloo, Iowa

iness," W. W. Woods, Executive Vice President, Institute of American Meat Packers.

"How Can We Improve Our Merchandising Practice?" B. C. Dickinson, Louis Burk, Inc.

"Methods of Compensating Salesmen," Jay C. Hormel, George A. Hormel & Co., Austin, Minn.

"The General Trade Outlook," John W. Rath, Rath Packing Company, Waterloo, Iowa.

Dinner Session. Presiding: Howard R. Smith, Regional Chairman, Baltimore-Washington Region, and F. S. Snyder, Regional Chairman, Boston Region.

CLEVELAND PROGRAM.

Meeting of Division II, Cleveland, Friday, June 24.

Morning Session, 10 A. M. Presiding, George L. Franklin, Divisional Chairman. Subject: "The Dealer."

"Helping Dealers to Help Themselves," John C. Cutting, Director, Department of Retail Merchandising, Institute of American Meat Packers.

"How to Reduce Credit Losses," W. F. Courtney, Armour and Company.

Luncheon Session: Presiding, S. T. Nash, Chairman of the Cleveland Region. Subject: "Sales."

"Food Advertising and the Packing Business," W. W. Woods, Executive Vice President, Institute of American Meat Packers.

"Advertising Your Brand," F. M. Tobin, President, Rochester Packing Company.

"Building Sales with Ready-to-Serve Meats," speaker to be announced.

Dinner Session, 6:00 P. M.

"An Important Factor in Operations," speaker to be announced.

"The General Trade Situation," John W. Rath, President, Rath Packing Co.

FOREIGN TRADE NOTES.

The following items of interest to exporting packers are transmitted at the suggestion of the Committee on Foreign Relations and Trade, of which Charles E. Herrick is Chairman:

HIGHER LARD DUTY FOR PERU.

Decree of May 11 puts pure lard under tariff item 1967, increasing the duty from 3½ to 20 centavos per gross kilo, as a protection to domestic Peruvian artificial lard manufacturers.

LARD IMPORTATION INTO ITALY.

The following regulations with regard to the importation of lard into Italy are translations of a sanitary ordinance of the Italian Minister of the Interior, published in the "Official Gazette" in Rome on April 8:

"Article 1—Art. 5 of the Ministerial Ordinance of January 1, 1923, is replaced by the following:

"Art. 5.—Rendered hog fat (lard), in order that its importation may be permitted, must be accompanied by a regular sanitary certificate from the country of origin issued by the authorities concerned at the place of production, stating that the lard to which the certificate refers consists exclusively of hog fat obtained from animals which have undergone a regular sanitary inspection before and after slaughter and which have been certified healthy and suitable for consumption.

"Furthermore, the lard must successfully pass the prescribed veterinary inspection.

"Article 2—The prefects of the maritime and border provinces are charged with the execution of the present Ordinance, which will become effective on April 25, 1927."

CANNED MEAT IMPORTS.

American imports of canned meats in 1926, as listed in "Commerce Reports," (Continued on page 38.)

Steps Forward in Meat Practice

Flushing and Washing Sausage Casings Automatically by New Device Said to Speed Up Work

XXIII — An Automatic Casings Flusher

Inventions sometimes go in pairs, and one idea or improvement will suggest another where the two may be worked in conjunction with each other.

A somewhat similar case has come to light in the meat packing industry, affecting the sausage stuffing bench. In last week's issue of THE NATIONAL PROVISIONER a new automatic sausage linker was described and illustrated, which is designed to be attached direct to the stuffer, and which is claimed to reduce labor costs and speed up operations.

One process preceding that, however, when performed by hand, is slow and comparatively costly. That is the flushing of the casings before they are stuffed—a procedure which is compulsory in federal-inspected houses.

An automatic way to perform this step has been devised by a Chicago packer—none other than the president of the Institute of American Meat Packers, Oscar G. Mayer. It is said to be another saver of time and labor on the stuffing bench.

A brief description and illustration of this device are given here.

Machine to Flush Casings

A machine which speeds up operations on the sausage stuffing bench and makes possible a saving in labor costs has been perfected and placed on the market by Oscar G. Mayer, of Oscar Mayer & Co., Chicago. It is a casings flusher, and is designed to flush the casings automatically—an operation which is compulsory in plants operating under federal inspection—and faster than they can be done by hand.

This device takes sheep and hog casings from hank or bundle, automatically washes and flushes them, and places them upon storage tubes, from which they are transferred to filler tubes of the sausage stuffer.

Operation of the Machine.

The machine consists of a water tight table, holding about $1\frac{1}{2}$ inches of water with an overflow when this level is reached. Revolving horizontally at one end of this table are two pairs of conical spools, covered with corrugated rubber, mounted so that a thin brass tube can be swung between them until it is in contact with both rollers.

One end of this tube slips over and is pivoted on a special water valve, in such a way that when the tube is in position between the rollers the water flows through the tube, but it is automatically turned off when the tube is swung out.

The machine covers a floor space $6\frac{1}{2} \times 2\frac{1}{2}$ ft. It weighs 200 lbs., and requires a $\frac{3}{4}$ h. p. motor to operate it.

It is claimed that one operator on this machine when running hog casings, or two operators when running sheep casings, supply one man at the stuffer with enough casings to enable him to keep eight to ten expert linkers supplied with sausage, and fill his stuffer when empty.

Saving in Labor Required.

Under the old methods it is said to require at least three stuffer men to serve nine linkers. Where automatic linkers are used however, a still further saving in labor may be effected.

It is also said that this machine gives a better flushing and cleaning than can be done by hand. Another advantage claimed is that the operator of the stuffer can stuff sausage almost continuously, instead of spending so much time in drawing casings into the stuffer nozzle.

THE NEW SAUSAGE LINKER.

The automatic sausage linker described and illustrated in last week's issue of THE NATIONAL PROVISIONER was the invention of Fred and Max Guggenheim, well-known Chicago packers. These enterprising men spent a lot of time on this device and conducted endless experiments with it in their own plant before attempting to place it on the market.

NO MEAT MAN MADE THIS.

A recent bride on one of her first shopping trips determined to have it out with the butcher.

"That was terrible hamburger I bought here yesterday," she said.

"Is that so?" I'm sorry to hear that. Here is some we made today. Try it. I'm sure you'll find it very good."

"No, indeed," she said. "You don't fool me again; just give me two pounds of ham, and I'll make my own hamburger."—Forbes Magazine.



CASINGS FLUSHING MACHINE INVENTED BY OSCAR G. MAYER.

Pork Production in the World War

Part Played by American Packer and Producer in Feeding World Both During War and Afterward

XXX—What American Food Meant to Europe in 1919

Food and Economic Conditions in Central and Southern Europe after the Armistice—Economic Embargoes—Financial Difficulties—Vast Programs of Shipping and Finance—Deliveries for Cash, Credit or Charity—Distribution of Supplies—Magnitude and Importance of Relief Work.

This is the thirtieth and last in a series of reviews of the book on "American Pork Production in the World War," by Dr. Frank M. Surface, who was economic adviser to the Federal Food Administration. (A. W. Shaw Co., Chicago & New York.)

For the first time the inside story is told of the part played by the meat packer and the meat producer in the world war and the times that followed it.

Documents and correspondence never before made public are taken up in this story, and some interesting incidents and comments made known.

Reference has already been made in previous installments to the serious food and economic conditions in both the liberated and enemy countries of Europe after the Armistice. It is not out of place to outline here, very briefly, what some of these conditions were and to point out the service to humanity and to civilization that was made possible by the surplus food from American farms in this reconstruction period.

For four years most of these countries had been under strict military discipline or military occupation. They had been unable to import commodities of any kind and they had been forced to plant and grow those things which the military authorities dictated.

No Economic Life.

When their harvests were completed, their supplies, above a bare existence, were requisitioned. Factories had long since ceased to operate. There had been no economic life.

When the German armies withdrew from these territories, they took with them large supplies of food and raw materials, as well as railroad equipment and factory machinery. In addition, the war had destroyed the railroads, bridges and public buildings, and the people had suffered so long they had no courage to undertake the hard work necessary for reconstruction.

Furthermore, immediately upon the signing of the Armistice some dozen new states sprang into existence. The old Austro-Hungarian Empire split asunder into six separate units. Poland proclaimed her independence, as did Finland

and the three Baltic countries of Estonia, Latvia, and Lithuania.

Other countries, such as Serbia and Roumania, laid claims to vast territories outside their old domains. To hold and maintain the territories they claimed, each of these new countries set up large military organizations, and erected military and economic barriers at the borders. All trade and commerce, all interchange of commodities, even all travel between these countries, was at a standstill.

Boundary Lines Poorly Laid.

In the main, the new boundaries had been established along ethnological lines and not at all along economic lines. One country possessed all the best agricultural lands, while another possessed the coal fields and still a third the manufacturing and industrial establishments.

Yet there could be no interchange of products. The factories could not run be-

cause they could secure neither coal nor raw material from their neighbors. For the same reason the countries with the coal and raw materials could not secure the manufactured articles of which they were in desperate need.

The feeling of racial hatred and distrust, intensified by the long period of war and suffering, would permit no lessening of this economic embargo. Even to secure the interchange of food products, for which they were in such great need, Mr. Hoover had to use all the diplomacy and threats which his position as practically food dictator of Europe permitted.

Even without these economic barriers, the transportation systems were so demoralized that it would have been impossible to secure any regular or adequate interchange of products.

Such was the general economic situation, intensified many-fold by the financial difficulties in which these governments found themselves.

Chaotic Condition General.

It is almost impossible to imagine the state of affairs which actually existed. There were absolutely no means of communication. It was impossible to mail a letter. There were no telegraph or telephone lines and practically no trains.

Not only was it utterly impossible for a business man in Warsaw to communicate with an associate in Prague, but it was almost equally impossible for him to communicate with a business associate in any other city in Poland. This condition was general throughout all of Central and Southern Europe.

Such were the conditions which existed when, in January, 1919, Mr. Hoover was made Director General of Relief by the Allied and Associated governments.

Obviously, the first step in getting these people back to normal life was to give them sufficient food so they could go to work. While this was the main work of the Director General of Relief, much of his energy and of those associated with him was directed towards the reestablishment of normal economic conditions.

Reestablish Economic Life.

When the Relief Administration closed this phase of its work at the end of August, 1919, many of the most serious conditions had been remedied through the activities of this organization. Communication systems had been reestablished throughout the whole of this territory.

Railway systems had been put into operation, a definite basis for the interchange (Continued on page 40.)

Steps in the Story

Action taken to increase hog production in the early years of the War.

Voluntary agreements between packers, Food Administration and buyers of pork products.

Packers' margins controlled, license regulations, and methods of limiting packers' profits.

Efforts made to secure an adequate supply of hogs at the lowest feasible price.

Control of buying guaranteed an outlet to packer and a profit for the producer.

Cost of producing hogs determined.

Production increased and hog prices maintained.

Difficulties encountered in price control.

The Armistice and the plan to open world markets to pork products.

Crisis in the American pork market.

Attempts to dispose of surplus pork.

Opposition by French to opening of blockade so that pork products enter enemy and neutral countries.

How the German market was finally opened for American pork.

World-wide speculation, due in part to long-continued blockade of Europe.

Pork for the liberated countries.

Demand for removal of government control of the meat industry made by trade bodies.

Price stabilization and its advantage to hog producers.

What American food meant to Europe in 1919.

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The Recognized Standard for Animal By-Product Liquors

Swenson Evaporator Company

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THE NATIONAL PROVISIONER

Help the Flood Sufferers

As Will Rogers says in his daily newspaper bulletins, if any one of us was perched on his garage roof, with a roaring flood around him and everything he owned in the world swept away, we might look at this flood situation with a little less complaisance than we do.

Perhaps it's because we're not in such a fix that we turn a cold shoulder to some well-meant flood fund appeal—our "cold shoulder" is metaphorical, not physical. Is it enough to send a more or less insignificant contribution to the Red Cross fund, and then forget the whole matter?

Mr. Hoover, who is on the ground, and who is not a sensationalist, says that two million dollars more is needed for immediate relief of flood sufferers—and this does not refer to government aid for rehabilitation or flood protection. It means money for food and clothing and shelter for those who NEED IT NOW.

A suggestion comes from a trade source that all buyers of raw products—such as oil, meal and linters from the Mississippi Valley—and all sellers of such finished products as cooking oil, compounds, pork, lard, flour, mixed feeds, machinery—that all these club together and make up a big Buyers' and Sellers' Fund for the relief of the flood sufferers.

Such a fund might become a very respectable portion of this needed two million dollars Mr. Hoover is calling for.

Contributions to such a fund will be received and forwarded by any trade or agricultural journal whose advertisers and subscribers come within the classes mentioned, and who care to help the good cause. THE NATIONAL PROVISIONER will be glad to receive and forward such contributions, and to give the contributors due credit therefor.

Is There a Cattle Shortage?

During the war years there was a great stimulus to cattle raising. The full effect of this was not seen until several years later, when there was a surplus of cattle, not only in this country but in many foreign countries.

The surplus in the cheaper cattle-producing countries of the world cut off any possibility of exporting beef from the United States, where production costs were high.

For a few years—principally from 1920 to 1926—there were large numbers of cattle marketed in this country. The belief is general that the surplus has now been cleaned up, and many have claimed that a shortage is near at hand.

A study of the situation was recently made by the head of the beef department

of one of the larger packers. As a result of the study this experienced beef man can see no cattle shortage in sight. Indeed, so far this year there has been an actual surplus of cattle over the average of the last five years.

The commonly-accepted belief of a cattle shortage this year is based on the receipts at the principal markets from the Missouri River eastward, which have shown a decline of 9½ per cent according to this analysis.

As a matter of fact, federal-inspected slaughter for the period shows no such decline. The receipts of cattle at the 68 principal markets of the country showed a slight increase over those of a year ago. The increase in cattle marketings has been at the smaller markets, while the large centers have shown an actual decline.

Despite past experience, little significance seems to be attached to the cattle and beef movements from these smaller markets, this observer says. There is a general inclination to base predictions of cattle supply on breeding conditions on the range and range cattle on feed in the Corn Belt. Cattle bred in the Corn Belt and dairy districts, as well as in the East and Southeast, have a bigger effect on the cattle supply and cattle prices than is normally credited.

The study shows further that these increased marketings cannot be attributed to more stocker and feeder cattle. The shipments of these classes of cattle are nearly 13 per cent under those for the five-year average of the same period, while federal-inspected slaughter was some 5 per cent above the five-year average.

If there is a shortage of cattle in prospect, it is not yet evident. In view of the situation the observer making this analysis can see little reason for the higher average prices for cattle, which have been 80c per hundred weight on all classes of steers, 20c on fat cows and heifers, 30c on bulls and 45c on cappers and cutters.

He believes that cattle buyers have little warrant in paying higher prices because of actual shortage.

European Conditions Improve

European conditions affecting the demand for American agricultural product improved in April and in the first part of May, according to reports received by the U. S. Department of Agriculture. Great Britain is recovering from last year's depression. There was improvement in the bacon market in the first part of May.

Germany and Central Europe continue to gain economic ground and there should be increased purchasing power in Germany in the next few months.

PRACTICAL POINTS FOR THE TRADE

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Curing Materials to Use

A packer in the Middle West desires information concerning salt, sugar and nitrate in curing. He says:

Editor The National Provisioner:

Will you kindly give me some information in regard to the kind of salt most generally used by packers for making pickle, whether it is rock salt or a fine salt?

In regard to sugar, which is the most preferable or commonly used, the brown sugar or cane sugar?

Furthermore, I would like your opinion in regard to the percentage of nitrate used in pumping pickle and curing pickle. Would an overdose of same have any effect on the flavor or color of the meats?

Concerning the inquiry as to the kind of salt most generally used by packers for making pickle, whether rock or fine salt.

Curing Salt.—Fine salt is used most generally, as it dissolves faster than rock salt. The best grade of salt leaves less residue in the meat and gives a better product. It is poor economy to use either coarse or cheap salt for curing. However, good grades of rock salt are used to cure beef in barrels.

Curing Sugar.—Cane sugar is preferable for curing meats, and has been more commonly used in recent years than brown sugar, as it runs more uniform, and a supply is always available.

In the old days raw cane sugar, a dark-brown appearing product, was used for curing. Later, this dark brown product was washed with water to remove some of the darker syrup, and the light brown or yellowish sugar, known as plantation granulated or clarified was used, which was the same raw brown sugar, simply washed with water.

All of these products—the original raw cane sugar (brown) or the lighter colored sugar obtained by washing with water—still contained a large amount of gums and impurities from the crushing of the cane; and these gums and impurities are what cause fermentation and ropey pickle.

Therefore, less and less of these sugars made without refining, but simply by washing of the raw product, are being used, and packers have gone to the use of sugars which are refined, as refining removes these various foreign materials.

This refined cane sugar is, however, expensive. Recently a special packers' curing sugar has been put on the market, known as Godchaux curing sugar, which is less expensive than refined sugar and gets equally good results.

Nitrate of Soda.—Practice regarding the amount of nitrate of soda in curing and pumping pickle varies greatly. Good practice at present seems to be the use of from 8 to 16 oz. of nitrate per 5 gals. of pickle, based upon 5 gals. of pickle being used for every 100 lbs. of meat cured.

An overdose of nitrate has a tendency to burn the meat, toughen the fibre and does not improve the flavor. This has been one of the bad practices in curing—the use of too much saltpetre or nitrate of soda. Curers are learning to be more sparing in the use of this curing material, and they get better results thereby.

Curers should not confuse nitrate and

NITRITE. The latter is a much more powerful ingredient, and only one-tenth as much is used in curing as with nitrate. Those who are not familiar with the use of NITRITE should not attempt its use in the curing formula except with expert advice.

Canner Cow Yields

A Southern packer asks for yields on canner cows. He says:

Editor The National Provisioner:

We slaughter large numbers of canner cows but have very little data on the yield of such cattle. Can you give us figures showing accurate yields?

The inquirer asks for accurate yields on canner cows. The only way to get these is to take the average of a large number of carefully made test figures.

The following yields of 800 lb., live weight, canner cattle are fairly representative:

Average live weight.....	800 lbs.
Average dressed weight.....	340 lbs.
Yield of beef.....	42.5 %
Yield of loin	14.34%
Yield of ribs.....	10.77%
Yield of plates.....	13.14%
Yield of rounds.....	20.31%

It will be realized, of course, that the condition of the animals at the time of slaughter will have a market effect on yield. Some canners in very poor flesh will yield as low as 35 per cent beef.

Do you ask questions on this page?

Curing S. P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

To Get White Kettle Lard

A subscriber in the South is having difficulty in getting his lard as white as the trade demands. He says:

Editor The National Provisioner:

I have read with interest the article "Refining Lard and Oil with Activated Carbon" which appeared in a recent issue of THE NATIONAL PROVISIONER.

I should like to know if activated carbon can be used in bleaching pure hog lard which is made in an open kettle, and how the carbon is removed—if it is removed—after the lard is taken from the kettle, as I have no filter press.

If activated carbon is used for bleaching, presume baking soda should not be used also.

I find it hard to get my lard as white as the trade demands, although I use a liberal amount of baking soda, which helps to whiten the lard.

I shall appreciate any information you may be able to give me along the above lines.

Activated carbon can be used and is being very successfully employed in whitening and purifying pure hog lard which has been made in an open kettle. This can be filtered out by straining through a double thickness of heavy drilling, but this is a very wasteful method, because of the amount of lard which remains in the carbon.

A filter press should be employed to give the best results. A small filter press, such as is used by small packers, costs very little.

If the inquirer will state the amount of lard he handles and the equipment which he has, it will be possible to specify the size of filter press required, and the amount and cost of bleaching material necessary to give a snow white lard of keeping quality, and which will especially appeal to bakers.

To Keep Cooked Sausage

In what strength solution should wieners, bologna, liver sausage and head cheese be held for keeping some length of time? A Western sausage maker writes as follows regarding this:

Editor The National Provisioner:

We have at different times made a salt solution in which we placed wieners, bologna and liver sausage, also head cheese. We are in doubt as to the strength of solution we should use, and wonder if you have any information on the subject.

The most satisfactory way to carry cooked sausage is in a mild pickle in tight packages.

After packing the product in the packages they are immediately filled with 50 degs. strength pickle. Some use 90 grain vinegar, adding enough water to reduce it to 50 degs. strength.

The product is covered in the open package with the liquid, and before placing the head on the package it is good practice to reprime occasionally by adding a little more liquid, being sure that the product is well covered with the vinegar or brine.

Very careful inspection should be made of the container the product is packed in, to see that there are no worm holes, which would cause the liquid to leak out and the product to take air and become mouldy.

What are the characteristics of neutral lard, and for what is it used? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

Curing Sausage Meats

A sausagemaker in the Middle West asks for information concerning the curing of materials used in the manufacture of large bologna and New England ham sausage. He says:

Editor The National Provisioner:

We would like a formula for a quick cure for beef for large bologna and for lean trimmings for New England ham sausage.

How long should this material stay in cure before we are ready to use it?

Should the pork be cured before it goes into the silent cutter, or should it be put in fresh in the large bologna?

The following curing formula has been found very satisfactory for both beef for large bologna and for lean pork trimmings for New England ham sausage. For 360 lbs. of fresh meat use

10 lbs. salt

2 lbs. granulated sugar

12 oz. nitrate of soda or saltpeter

The most satisfactory way to cure the meat is to grind the beef through 1-inch plate of hashing machine and the pork trimmings for the New England ham sausage through the $\frac{1}{8}$ in. plate of hashing machine.

Place the 360 lbs. of meat in the mixing machine and add the dry cure ingredients, and mix for about 2 minutes, or long enough to allow the cure to become evenly distributed among the meats.

Then pack in an open tierce, place in curing temperature of 36 to 40 deg. and pour 2 gals. of No. 2 ham pickle (about 50 deg. strength and must be sweet) over the top of the meats in the open tierce. Allow the tierce of meats to remain in this temperature for 5 days.

If for any reason the meat is not used at the expiration of the 5 days, place tight head in tierce and transfer to lower temperatures if the product is to be held for several days longer.

Concerning the inquiry as to whether the pork should be cured before going into the silent cutter in the manufacture of large bologna. It is a good idea to use about half the quantity of pork fresh and half cured. This will prevent the product from becoming salty.

The inquirer is cautioned to follow carefully the curing formula as outlined, both as to the method of handling and proportion of ingredients. Do not accumulate too much meat and allow the product to become over-cured, as this is a dangerous procedure, whether it is cured in open or closed tierces.

ASPHALT BEST FOR MORTAR.

In a discussion which followed a paper on insulation, read recently before a meeting of the New York Chapter of the National Association of Practical Refrigerating Engineers, it was brought out that it has been considered advantageous to incorporate sand and asbestos fibre in the emulsion mortar, but that in the very latest practice both of these ingredients are omitted and nothing but the pure cold asphalt is used, with the proper admixture of water. This has been found to yield the maximum amount of insulation protection per dollar expended. The spraying originally advocated also is now being abandoned in preference to troweling by hand. It is said there is no gain in employing a mastic finish of more than $\frac{1}{8}$ in. total thickness, because the large quantity of water to be evaporated per sq. ft. wall tends to form cracks.

Packers' Traffic Problems

Items under this head cover matters of general and particular interest to the meat and allied industries in connection with traffic and transportation problems, rate hearings and decisions, etc. Further information on these subjects may be obtained by writing to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Livestock Shipping Loss

Packers lose a great deal of money because of dead and crippled livestock in their shipments.

Often this is because they do not know what their rights are, and think it is the easiest way just to take the loss, and say nothing about it.

A Southwestern packer, however, is looking into his losses. His conditions are somewhat different from those under which the information given in previous issues of THE NATIONAL PROVISIONER apply. Nevertheless he may be taking unnecessary losses. He says:

Editor THE NATIONAL PROVISIONER:

Kindly give us the legal status and your opinion on the handling of livestock claims covering the following two points:

1. Our buyers go through the ranches in this and adjacent counties and purchase cattle on the hoof, usually mixed loads, including bulls. The purchase is made f.o.b. loading pens, and instructions are given to the railroad agent at such points to load the cattle and ship them to us at the stock yards in our city.

Generally the railroad agent allows the cars to be loaded, disregarding the fact that there are bulls in the shipment and that said bulls are not tied. Naturally when the agent insists that the bulls be tied his instructions are complied with.

Rarely, however, is this the case. And when a shipment of cattle arrives at the stock yards with dead or injured animals, and there are one or more bulls in the load, the railroad claim department contends that—because our shipment included bulls not tied—it releases them from liability for our loss. Accordingly they refuse to pay our claim.

Short Form Hog Test

Do you know each day how your hogs "cut out"?

Do you know how to figure all operating charges and expenses so as to get at your cutting profit or loss per day per cwt.?

THE NATIONAL PROVISIONER'S revised Short Form Hog Test enables you to keep track of this each day.

If you want a supply of these test forms for daily figuring fill out the following and mail it at once:

**The National Provisioner,
Old Colony Bldg., Chicago.**

Please send me copies of the Short Form Hog Test for daily figuring.

Name

Street

City

Single copies, 2c; 25 or more, 1c each;
quantities, at cost.

Is the railroad company within its right in rejecting such claims, and if so, have they any liabilities whatsoever under such circumstances?

2. Furthermore, frequently the railroad company rejects claims for killed and injured animals, claiming that the cars were overloaded.

Our contention has been that the railroad agent has no right to accept a shipment of cattle that is overloaded, and that if the railroad agent accepts a car which they later claim to be overloaded, then the railroad company accepts the risk, and has no legal right to reject the claim for loss because the car is overloaded.

Can you give us information regarding these points?

Depends on Rules of Shipment.

The inquirer raises questions regarding the responsibility of the railroad for losses on livestock in cars in which there are bulls which are not tied, and in overloaded cars.

Before one could definitely fix the rule of liability it would be necessary to know exactly from where the shipment moved, so that the tariff could be checked to see what rule governed shipments in which bulls are mixed.

It may be stated that as a general rule the tariffs require that the bulls must be tied when mixed with other cattle, and that they must be both tied and partitioned when shipped in cars that also contain small stock such as calves.

The inquirer states that the railroad agent loads the cars at the points of shipment. If this is true, this is also somewhat unusual at country shipping points. If the railroad agent actually loads these mixed cars, and fails to tie the bulls when the carrier's tariff requires it, then he certainly is assuming liability for loss resulting therefrom.

Agent Assumes the Liability.

It has been pretty generally held that where a railway agent accepts a shipment which he believes to be unsafely loaded, he thereby brings upon his employer, the carrier, a double duty requiring that he not only use care but extra care in its handling.

It would seem that with the multitude of court decisions that have passed through the state courts, little trouble would be experienced in getting redress for losses under the above described circumstances.

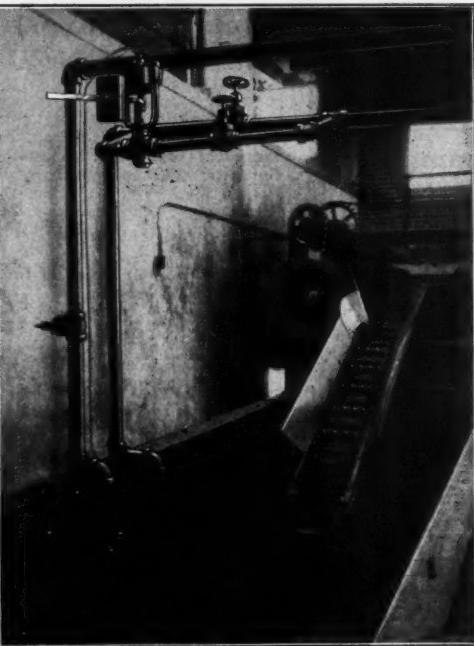
It is assumed that shipments move into this packer's yards wholly intrastate, so that the comments recently made in THE NATIONAL PROVISIONER regarding interstate law on livestock claims would not be wholly applicable. As a matter of fact, some of the state laws are generally more stringently enforced against the railroads than the interstate or federal laws.

Responsibility for Overloaded Cars.

In answer to the inquirer's second question regarding overloaded cars. His position would seem to be correct. It would appear to be the duty of the railroad agent to refuse to accept an overloaded shipment if and when its agent believes it to be overloaded.

The inquirer is probably in a better position to judge of this overloading than is the railroad agent, but where they accept his car without raising this question at the time it is forwarded, he should experience little trouble in getting redress in the state courts. In this case he would also have the rule of extraordinary care which is described above.

June 4, 1927.



No. 930 Sylphon Temperature Regulator on hog scalding vat, East Tennessee Packing Co., Knoxville, Tenn.



Are You Working for Your Overhead —or for Your Bank Account?

Cut and mutilated skins, extra rail expense, trouble on the dehairing machines, all increase your overhead. These losses are caused by over-scalding or under-scalding, which often occur when uncertain hand-on-valve temperature control is used for hog scalding vats.

Sylphon Temperature Regulators are being used in the packing industry to stop the losses created by varying temperatures. In your plant the definite exactness of Sylphon Automatic Control cannot fail to produce definite profitable results by aiding you in maintaining the quality of your product through maintaining constant temperatures.

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No supervision is necessary for the continuous precise functioning of genuine Sylphon Temperature Regulators. Their simple, self-contained construction eliminates all delicate auxiliaries and repair costs while making for easy and rapid installation.



The Sylphon Bellows, used as the motor element in all Sylphon instruments, is the most accurate, flexible, and durable temperature control unit known.

Ask Dept. NP to send you information regarding the profitable application of these relatively inexpensive instruments in your plant

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Originators and Patentees of the Sylphon Bellows
Knoxville, Tennessee, U.S.A.

NEW YORK, CHICAGO, DETROIT, BOSTON, PHILADELPHIA, MONTREAL, LONDON, ENGLAND

Storage Stocks Increase

Stocks of S. P. meats in storage on June 1, increased 10 million pounds over those of May 1, and now stand 78 million pounds heavier than on June 1 a year ago. The greatest increase was shown in hams and bellies, S. P. picnics remaining about the same as last month.

D. S. meats made a slight gain, being three million pounds heavier than last month, while lard registered a gain of 13 million pounds over the May 1 figures.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on May 31, 1927, with comparisons as especially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	May 31, '27	April 30, '27	May 31, '26
Total S. P. meats	203,134,478	192,868,152	125,747,843
Total D. S. meats	61,720,787	58,407,618	55,118,773
Total all meats	284,540,765	251,210,770	202,137,137
P. S. lard	11,878,134	10,533,987	13,324,849
Other lard	68,183,902	55,655,937	56,074,590
Total lard	78,018,796	76,688,553	49,499,122
S. P. reg. hams	33,581,597	49,494,533	25,586,571
S. P. bellies	46,681,609	41,080,304	32,530,301
S. P. picnics	23,195,461	23,114,701	16,719,201
D. S. bellies	47,533,661	39,598,351	41,282,415
D. S. fat backs	10,429,651	9,193,508	10,581,356

CHICAGO PROVISION STOCKS.

Stocks of provisions in Chicago at the close of business on May 31, 1927, with comparisons, are reported by the Chicago Board of Trade as follows:

	May 31, 1927.	April 30, 1927.	May 31, 1926.
Mess pork, new, made since Oct. 1, '26, lbs.	308	246	378
Other kinds of brd. pork, lbs.	22,406	23,230	20,874
P. S. lard, made since Oct. 1, '26, lbs.	37,302,163	28,163,853	33,098,561
P. S. lard, made Oct. 1, '25, to Oct. 1, '26	3,612,227	3,976,854
Other kinds of lard, 5,013,108	4,123,649	4,851,059
S. R. middles, made since Oct. 1, '26, lbs.	710,000	277,100	313,800
D. S. cl. bellies, made since Oct. 1, '26	17,339,772	14,239,905	19,203,778
D. S. rib bellies, made since Oct. 1, '26	3,385,668	3,029,181	2,455,885
Ex. sh. cl. middles, made since Oct. 1, '26, lbs.	285,262	237,476	465,148
Sh. cl. middles, lbs.	1,000
D. S. sh. fat backs, lbs.	6,004,592	5,644,491	6,720,798
D. S. shdrds., lbs.	86,222	72,397	20,175
S. P. hams, lbs.	40,347,517	41,854,359	23,809,171
S. P. skid. hams, lbs.	20,342,921	19,150,606	8,041,437
S. P. bellies, lbs.	18,616,263	14,297,516	13,834,717
S. P. Calif. or picnics, P. Boston shdrds., lbs.	10,016,934	10,228,052	6,020,947
S. P. shdrds., lbs.	51,363	55,620	179,298
Other cuts meat, lbs.	7,998,585	10,847,338	9,074,070
Total cut meats, lbs.	125,185,090	119,934,039	90,140,134

LONDON'S MEAT SUPPLIES.

Beef supplies at the London Central Markets for the first four months of 1927 were about the same as for the same period last year, while the supply of mutton was greater and that of pork smaller. Receipts of beef aggregated 103,438 short tons compared with 103,550 tons during the same period of 1926.

URUGUAY SLAUGHTERS DOWN.

In Uruguay during the first two months of 1927 slaughterings of both cattle and sheep decreased. Cattle kill decreased 22 per cent to 134,700 and sheep 4 per cent to 400,200.

CANADA'S LAMB CROP LARGE.

Reports indicate that the crop of lambs in Canada this year is above the average. Breeding stock came through the winter in good condition.

June 4, 1927.

THE NATIONAL PROVISIONER

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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Market More Active—Prices Advanced—Future Trade Increased—Feed Grain Advance Affects Product Values.

Trading in future provisions markets in Chicago was more active the past week with prices showing a general improvement induced by a considerable increase in general trade interest in lard although the future market in meats showed very slow advance. The advance in lard was induced by the buying by leading commission houses who were impressed by the very unfavorable conditions in corn, leading to a belief that hog values would be forced upward in order to bring the price of hogs more in keeping with the price of feed grain.

The readjustment in the prices of corn and hogs has been radical. The advance in corn to over \$1.00 per bushel has created a position where the corn is relatively higher than the price of hogs. With the average price of hogs around 9½@9½ cents compared with \$1.00 corn means an apparent loss in feeding operations as it seemingly costs more to buy the feed-stuffs than the feeder can get for his hogs.

Hog Situation Uncertain.

Speculation has already arisen as to what this will mean in the marketing of hogs. So far it apparently has not any influence unless the rather liberal receipts are taken as an indication. The receipts of hogs last week at the leading points were 581,000 or just about 100,000 over preceding week and 81,000 more than last year. The average weights were quite good, there being nothing as yet to show that there is any marketing of unfinished hogs.

Information from some of the interior hog sections indicate a good deal of apprehension over the situation. Whether the developments will mean marketing a lot of immature hogs later and also of breeding animals is quite a question. If hogs are liquidated this summer and fall on account of the high price of corn, the effect may naturally be to make a larger supply of hogs on the market than can be readily taken care of which will make for probably pressure on lard and meats temporarily on account of such liquidation.

The situation is quite mixed at present. There is rather a strong feeling that a liquidation in hogs will mean for a smaller supply later in the season and then naturally a smaller supply of products. The situation however is still so problematical as to the corn promise as to make any conclusion difficult. The information is that planting is very late and there is considerable question as to whether the area contemplated can possibly be put in in the leading states. A letter from a prominent provision man in Iowa describes the conditions as "very, very discouraging," and he expressed a great deal of apprehension as to what the influence would be on the movement and supply of hogs.

The March statement of the supply and distribution of meats with the January-March comparative figures showed very interesting results. The three months' inspected slaughter of hogs was 11,744,441 against 13,530,948 for the three year average and the average dressed weight 178.62 lbs. against 170.82 lbs. The total product

was 2,087,388,765 lbs. against 2,057,708,447 lbs. last year and the three year average of 2,288,740,991 lbs. The total lard product per 100 lbs. live weight was 15.32 lbs., against 16.56 last year and the three year average of 16.66.

In cattle, the inspected slaughter for the three month period was 2,248,063 head, against the three year average of 2,231,308. The average dressed weight was 521.12 against 521.38 lbs.

In sheep, the inspected slaughter was 3,147,262 against 2,960,713. The result of the three months' operations was a net loss in the total product of 200,000,000 lbs. of hog products, a gain of 7,000,000 lbs. in mutton and a gain of 12,000,000 lbs. in beef.

Exports Decrease.

Part of this loss had been offset by a decrease in exports but only a portion.

The decrease in exports of hams and bacon since the first of the year has been about 80,000,000 lbs. and decrease in lard about 30,000,000 lbs.

This, to a certain extent, offsets the decrease in production but does not take into consideration the natural gain in population and what should be the influence on price of the decrease in product and the increase in the number of consumers. It is a very interesting fact that the decline in the price of lard and meats has not stimulated the domestic consumption in a way which would naturally be expected due to the fact that the retail prices have not been brought down to any appreciable extent.

The decline of a few cents in the prices of live hogs or beef prices does not get to the final consumer in a way which increases the consumption of meats. In lard the competition of oil has been a very serious one and will continue to be serious as long as the big supply of unused oil hangs over the market. With the visible supply of oil so much in excess of last year this is more or less a threat over the market.

Lard Stocks Increase.

The Chicago stocks of lard showed an increase of 9,000,000 lbs. of contract lard and an increase of 1,000,000 lbs. of other kinds. There was an increase of 3,000,000 lbs. of clear bellies, an increase of nearly 6,000,000 lbs. of total meats and with the present stock of meats about 35,000,000 lbs. in excess of last year. The comparative stocks at Chicago are given elsewhere in this issue.

PORK—Demand was fair and the market steady in the East with mess, New York, quoted at \$34; family, \$37@39, and fat backs, \$25@30. At Chicago mess was quoted at \$30.

LARD—Domestic demand in the East was fair but export trade reported quiet. At New York prime western was quoted at \$13.30@13.40; middle western, \$13.10@13.20; city, 12½@12¾c; refined Continent, 13½c; South America, 14½c; Brazil kegs, 15½c; compound 11½c. At Chicago demand was reported good with regular lard in round lots quoted at 2½c under July; loose lard, 90c under July and leaf lard, 1.50 under July.

BEEF—The market was firmly held with trade fair in the East, with mess, New York, quoted at \$18@19; placket, \$18@19; family, \$19@21; extra India mess, \$33@35; No. 1 caged corned beef, \$2.50; No. 2, \$4.25; 6 lbs., \$12.75; and pickled tongues \$55@60 nominal.

SEE PAGE 47 FOR LATER MARKETS.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, June 3, 1927.—General provision market still dull and inactive. Demand continues slow for hams, picnics and square shoulders. Lard trade very quiet. Spot prices rule about steady for boxed meats.

Today's prices are as follows: Shoulders, square, 6d; picnics, 7d; hams, long cut, 10d; American cut, 10d; short backs, 8d; bellies, clear, 8d; Canadian, 8d; spot lard, 6d 6d.

LARD AND GREASE EXPORTS.

Exports of lard from New York, May 1 to May 31, 32,457,501 lbs.; tallow; none; grease, 5,804,600 lbs.; stearine, 27,600 lbs.

The Trading Authority

Market prices based on actual transactions, and unbiased reports on the condition of the markets, are given each day by THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE.

Market prices and transactions on provisions, lard, sausage meats, tallow, greases, etc., at Chicago are given, together with Board of Trade prices, hog market information, etc. Export markets also are covered.

This service has become the recognized trading authority, and is used by packers, wholesalers, brokers and others as a basis for their prices, for settling claims, pricing inventories, etc.

THE DAILY MARKET SERVICE is mailed at the close of trading each day, and subscribers are furnished with a handsome leather binder for filing the reports for record and comparative purposes. Telegraphic service (messages collect) is also available to subscribers at all times.

If you want to keep posted on the markets every day, fill out the coupon below and mail it. Subscription is at the rate of \$1 per week, or \$52 per year, payable in advance:

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FINLAND MARGARINE OUTPUT.

The production of margarine in Finland during 1926 amounted to 6,998 tons, an increase of 889 tons over the production during 1925, according to reports from George L. Tolman, American vice consul at Helsingfors, Finland.

Imports of margarine to Finland during 1926 amounted to 550 tons, an increase of 290 tons over the 260 tons imported in 1925. Mr. Tolman's report indicated that the quantities produced were distributed evenly throughout the different seasons.

FOREIGN TRADE NOTES.

(Continued from page 30.)

were more than twice as large as in 1925. There was an increase from all the leading countries preparing canned meats, except Australia. The Department of Commerce finds it impossible to segregate the different kinds of meat imported, but it is believed that practically all canned meat from Argentina and Uruguay is beef. The following table shows the imports and sources for the past three years:

	1924 Pounds	1925 Pounds	1926 Pounds
Canada	101,422	108,229	388,791
Argentina	7,078,425	5,733,344	13,055,317
Uruguay	1,370,946	4,342,967	8,683,532
Australia	192,111	276,698	580

ITALIAN MEAT DUTIES.

The Italian Government has imposed the following duties on meat products imported into Italy effective April 20, 1927:

	Gold lire, per 100 kilos
Ham	25.00
Other prepared meat	15.00
Lard	8.00
Bacon	12.00

For nearly four years these products have entered Italy duty free. A royal decree in June, 1923, removed the duty on certain foodstuffs to alleviate distress caused by the high cost of living. The present duties are approximately the same as those in force prior to 1923.

BRITISH MEAT EMBARGO.

The British Minister of Agriculture recently stated in parliament that, because of the increasing prevalence of foot-and-mouth disease in Europe, no withdrawal of the embargo on fresh meat imports from the Continent would be possible for a long time. This order, it will be remembered, has resulted in a great deal of Continental pork being cured and exported to England as bacon, rather than in a fresh or frozen state.

C. I. F. CONTRACTS.

In a book review, the Chicago Bar Association Record for March has the following comment:

"The C. I. F. (cost, insurance and freight) sales contract has long had a wide use in English trade, has its counterpart in the French C. A. S. contract, and is increasingly noticeable in American business. It is unfortunate that neither the Sales of Goods Act nor the Sales Act sheds direct light on the detailed construction of the C. I. F. contract, although the term C. O. D. is considerably elucidated in these statutes.

"What with F. O. B., F. A. S., and C. & F., the number of abbreviations which must be explained by litigation is sufficiently large. It is hoped that merchants will not increase the use of these trade short cuts.

"In a recent English case where U. C. E. (unforeseen contingencies excepted) was the bone of contention, Judge Greer said: 'It is a pity that merchants will continue to use shorthand expressions of this kind, if I may so term them, without any definition of them in the contract, and thus leave them to be interpreted by the court.'

Have You This Bulletin?

THIS new Bulletin, just off the press, shows how ham boilers are getting thousands of dollars in extra profits by using Powers Thermostatic Regulators on their ham cooking vats.

It gives reports from some who have used them, illustrates the regulators, shows how easy they are to install, quotes prices, etc. . . .

In fact, you will find it full of valuable information. May we send you a copy?

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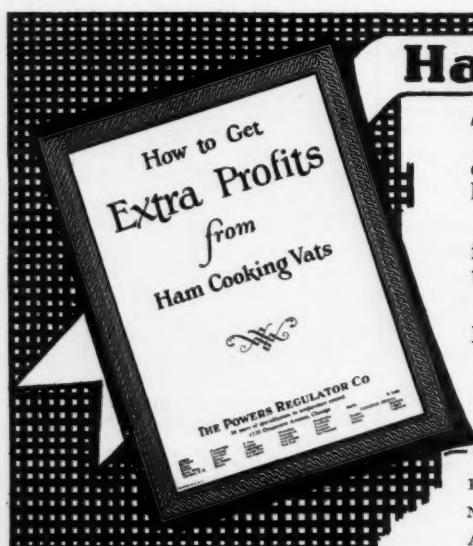
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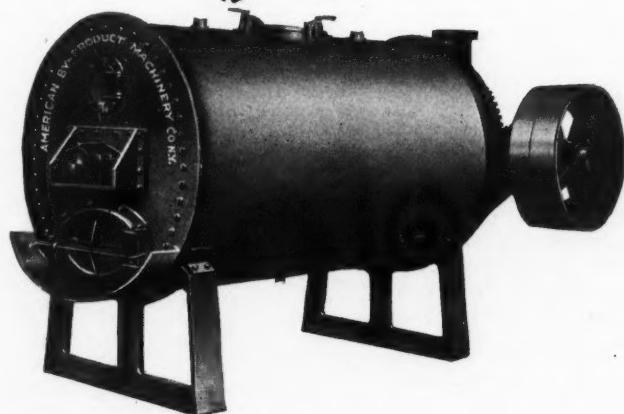


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**American By-Product
Machinery Company**

26 Cortlandt St., New York City

PORK IN THE WORLD WAR.

(Continued from page 32.)

of commodities between most of the new states had been established and to some extent commercial credits had been arranged between firms in these countries and the outside world, particularly in America.

By no means all of the economic ills had been cured in this short space of nine months, but an enormous amount had been accomplished and these countries were much farther along the road to reconstruction than would otherwise have been possible.

The food which had already been shipped from the United States formed the nucleus of the immediate relief. Eighty thousand tons of this food was already in European ports by the middle of January and this was immediately directed to the areas of greatest suffering.

Armed Guard on Food Train.

The first relief food into Poland went to Lemberg in an armored train to prevent its capture by the Bolsheviks. It arrived there on the morning after the municipal stocks had been completely exhausted.

Railroads and railroad equipment were commandeered and food supplies rushed from Adriatic ports into Czechoslovakia and Jugo-Slavia. Cargoes were dispatched to Roumania and the Black Sea districts where much of the population was existing on roots and grasses.

Monthly programs of the probable requirements of each country were prepared and on the basis of these, orders were placed as far in advance as possible with the Grain Corporation in New York.

From the middle of January to the middle of August, 1919, sailings of relief supplies from American ports averaged more than 50,000 tons per week. In all, more than 300 ships were employed in transporting these relief supplies from the United States, and at times more than 70 cargoes were en route at the same time.

Financing Food Deliveries.

Before any of these deliveries could take place, some provision had to be made for financing. To a considerable extent this was arranged through United States Treasury loans to certain of the liberated countries made at the direction of President Wilson.

The appropriation of \$100,000,000 by Congress for relief purposes was also an important factor. Loans and additional supplies were also furnished by the European Allies and to a small extent by some of the neutral countries.

Wherever possible, deliveries were made for cash. This was the case with regard to all supplies furnished to Germany, as well as those to Bulgaria, Turkey, Holland, Denmark, Finland, and others. Of the total value of all supplies delivered under the direction of the Director General of Relief, approximately 30 per cent were sold for cash; 67 per cent delivered on credit; and 3 per cent given as charity.

Delivery of these relief supplies was made to more than 20 different countries of Europe and use was made of nearly 40 different ports. The deliveries were for the most part turned over to the authori-

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\$300.00 to \$495.00

Why pay more for a heavy-duty Tankage, Glue and Fertilizer Grinder when the trouble-proof, power-saving "Newman" can be bought at the figures given above?

It's not a cheap grinder, but the low price is the result of large-scale production, standardization, and simple, trouble-proof construction. Besides being very economical in power consumption, there are no working parts to wear loose in the "Newman."

We build the "Newman" in three sizes to take care of the little desiccating plant, small renderers, etc., up to the largest packer. May we send you more details?

Newman
GRINDER-PULVERIZER
WICHITA, K.S.

419-425 W. 2nd St.,
Wichita, Kansas

DISTRIBUTORS: The Albright-Nell Co., Chicago; The Cincinnati Butchers' Supply Co., Cincinnati and Chicago; and The American By-Product Machinery Co., New York City.

ties of the respective governments for distribution. However, Relief officials, in all cases, kept in touch with these operations and saw to it that the food actually reached people in distress.

Distributing Food to Needy.

Ordinarily, local committees were organized and municipal kitchens operated at which those deserving relief were fed. Conditions in different countries, of course, made it necessary to use different methods of distribution. The whole object was to insure that persons in actual need of food received it as far as supplies permitted.

A considerable portion of the food delivered as charity consisted of special supplies furnished to children. Shortly after the organization of the relief work, the pitiful condition of the children in the devastated regions attracted Mr. Hoover's attention.

The children represented the future hope of Europe. They were to become the men and women who would control the future destinies of Europe and with whom the rest of the world must live.

Many Children Undernourished.

Investigation in many of these countries showed that 90 per cent of the children under 15 years were undernourished, and there was grave danger of permanent injury to their health. Rickets, scurvy, and tuberculosis were extremely prevalent. Reports from all sides showed that many of these children were so undernourished that they could no longer play or smile.

Certainly, quite apart from the humane element of relieving suffering, these were not the proper conditions under which to bring up the men and women who were to control the future of Europe and perhaps of the world.

It was these considerations, among others, that led Mr. Hoover to inaugurate a child-feeding program in each of the liberated countries. It was proposed to make this a direct gift from the American

people to the children of these countries.

It was hoped that the effect of food arriving suddenly, from a distance, by an unseen hand, without price or obligation, would do much to develop their ideals of justice, altruism and citizenship, and perhaps obliterate, to an extent, the degrading influences of horror and war through which they had passed.

Close of Official Food Relief.

With the beginning of the new harvest year of 1919, most of the countries of Europe were in a position to manage their own food supplies, for a time at least, and the official relief of Europe came to a close. At this time Mr. Hoover transformed the American Relief Administration into a purely charitable organization which continued to furnish relief to children in the liberated countries for another two years.

It is scarcely necessary to point out what this work meant to the people of Europe. Without it, Europe would have witnessed the greatest famine since the Thirty Years' War. The forces of Bolshevism and anarchy were rampant in the East. A hungry, starving, and hopelessly discouraged population furnished the most fertile ground for these movements which would undoubtedly have spread over Western Europe and perhaps farther.

It is not too much to say that this work was an important turning-point in the world's history. It not only prevented the spread of Bolshevism and anarchy, but it gave the people the courage to tackle the hard problems before them and it enabled the governments, both new and old, to get a grasp upon a situation that threatened the very heart of European civilization.

THE END.

NEW KRAMER HOG DEHAIRER.

Further improvement has been made in the Kramer hog dehairing machine by the inventor, L. A. Kramer, which is said to make the machine even more efficient than before. The L. A. Kramer Company, Chicago, reports the sale and delivery of two Kramer improved hog dehairing machines, each with a capacity of 150 hogs per hour. One was sold by the Mechanical Manufacturing Co., and shipped to Callao, Peru. The other, sold by the Brecht Co., St. Louis, was shipped to Rio de Janeiro, Brazil.

June 4, 1927.

THE NATIONAL PROVISIONER

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TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The position of the tallow market has been one of steadiness throughout the week with the volume of business limited, although reports have it that considerable extra had sold recently at the 7½c level, New York. Producers, however, were asking 7½c, a figure which consumers were slow in paying. Steadiness in the other commodity markets had sympathetic influence and tended to make for more mixed sentiment in tallow but with the market more or less in a rut there was little feature, generally speaking.

At New York special was quoted at 7½c; extra, 7½c; edible, 8c. At Chicago the market was rather quiet with buyers and sellers apart and edible quoted at 8@8½c; fancy, 8c; prime packer, 7½c; No. 1, 7½c, and No. 2 at 6½@6½c.

At the London auction June 1, 83 casks were offered and 40 sold with mutton quoted at 35s6d@36s6d; Beef, 36s@40s, and good mixed at 34@36s, or unchanged from the previous week. At Liverpool the market was firm but unchanged with Australian prime quoted at 38s and mixed at 35s 7½d.

STEARINE—The position of the market in the east was somewhat easier with trade rather quiet and oleo offered at 9½c, a decline of ½c from the recent high. At Chicago the market was quiet with oleo quoted at 9½c.

OLEO OIL—With demand quiet and offerings a little larger the undertone was easier, with prime New York quoted at 13½c; medium, 12½@12½c and lower grades, 10½@11½c. At Chicago demand was quiet with extra quoted at 13½c.

SEE PAGE 47 FOR LATER MARKETS.

LARD OIL—Consuming demand was rather quiet and the market was about steady with edible New York quoted at 14½c; extra winter, 12½c; extra, 11½c; extra No. 1, 11½c; No. 1, 10½c, and No. 2, 10c.

NEATSFOOT OIL—Demand was fair and the market slightly firmer but no large business was in evidence. At New York pure was quoted at 13½c; extra, 11½c; No. 1, 10½c, and cold test, 17½c.

GREASES—The market was extremely quiet as far as demand was concerned. Prices were about steady with offerings limited, but buyers and sellers generally were apart. Steadiness in other directions served to make for maintenance of values. Demand for choice white was fair, with offerings limited and the market relatively steady for this grade.

There was a noticeable disposition to watch the tallow market closely. Sentiment, however, was mixed and fluctuations, it was felt, are purely dependent upon developments in the other markets. At New York yellow and choice house were quoted at 6½@6½c; A white, 7½c; B white, 7½c, and choice white, 9½c.

At Chicago greases were rather quiet with buyers and sellers apart with choice white quoted at 8½@8½c; A white, 7½c; B white, 7½@7½c; Yellow, 6½@6½c, and brown, 6½@6½c.

FERTILIZER ASSN. TO MEET.

The third annual convention of the National Fertilizer Association will be held at White Sulphur Springs, W. Va., June 6 to 9, 1927. Headquarters will be established at the Greenbrier Hotel.

A number of important questions and problems concerning the industry will be taken up, and several prominent speakers have been secured. An elaborate entertainment program for both ladies and gentlemen has also been arranged.

Packinghouse By-Products

Chicago, June 2, 1927.

Blood.

Little change reported in this market during the past week.

Unit Ammonia. \$4.10@4.25
Ground and unground

Digester Hog Tankage Materials.

Offerings are extremely light in this market, with demand reported as excellent.

Unit Ammonia.
Ground, 11 to 12% ammonia \$4.00@4.85
Ground, 6 to 10% ammonia 4.00@4.60
Unground, 11 to 13% ammonia 4.40@4.50
Unground, 6 to 10% ammonia 3.75@4.30
Liquid stick, 7 to 11% ammonia 3.25@3.50

Fertilizer Materials.

Very little trading is reported in this market, which is extremely inactive.

Unit Ammonia.
High grade, ground, 10-11% ammonia \$8.00@8.10
Lower grade, ground & ungrd. 6-9% am. 3.00@3.10
Hoof meal 2.75@3.00

Bone Meals.

A good demand featured the bone meals market, with supplies short.

Per Ton.
Raw bone meal \$32.00@42.00
Steam, ground 30.00@40.00
Steam, unground 26.00@34.00

Cracklings.

Supplies are small in this market, and trading has been light.

Per Ton.
Hd. prsd. & exp. ungrd., per unit protein. \$1.15@1.20
Soft pressed pork, ac. grease and quality. 80.00@85.00
Soft pressed beef, ac. grease and quality. 50.00@55.00

Horns, Bones and Hoofs.

This market remains quiet, as it has been for the past few weeks.

Per Ton.
Horns \$50.00@175.00
Round shin bones 45.00@50.00
Flat shin bones 42.00@45.00
Thigh, blade and buttock bones 40.00@45.00
Cattle hoofs 35.00@36.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

A good demand continues for cattle jaws, skulls and knuckles.

Per Ton.
Kip and calf stock \$32.00@42.00
Rejected manufacturing bones 45.00@47.50
Horn pits 39.00@41.00
Cattle jaws, skulls and knuckles 39.00@40.00
Sinews, plizzies and hide trimmings 25.00@26.00

Animal Hair.

This market continues very quiet, as it has been for the past several weeks, with little interest being shown, and practically no trading.

Per Pound.
Coll and field dried 2 @ 4c
Processed grey 4 @ 7½c
Black dyed 5 @ 8c
Cattle switches, each* 3½@5c

*According to count.

Pig Skins.

Contracts are being made in this market for 1927 at prices about as shown below.

Per Pound.
Tanner grades 7 @ 7½c
Edible grades, unassorted 4½@4½c

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, June 1, 1927.—Local markets are quiet just now, with little trading being done in fertilizer materials except for a spot car here and there.

Blood and tankage are being offered at concessions from last week's prices and this has not stimulated interest among the buyers, as anything they buy now would be for next season's business and prices are too high to be of interest at present.

Nitrate of soda has been firm, especially, at Southern ports, for spot as stocks are limited. Quotations for futures remain the same.

Buyers are awaiting the new prices for sulphate of ammonia, which may not come out until sometime in June.

Importers' stocks of materials at Atlantic ports were never as low as at the present time. Bone meal is in demand with stocks about cleaned out.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under federal inspection at New York City, N. Y., are officially reported for the week ending May 28, 1927, with comparisons, as follows:

	Week ending	Prev. week.	Cor. week.
Western dressed meats	May 28.		
Steers, carcasses	8,645½	7,953	8,493
Cows, carcasses	373	393	629
Bulls, carcasses	112	83	156
Veals, carcasses	11,878	11,678	9,068
Lambs, carcasses	21,389	19,409	10,534
Mutton, carcasses	5,760	7,066	6,970
Beef cuts, lbs.	751,885	274,533	226,815
Pork cuts, lbs.	1,390,604	1,104,152	946,060
Local slaughters:			
Cattle	10,504	10,253	10,812
Calves	17,280	17,755	18,543
Hogs	51,797	47,955	40,904
Sheep	46,835	42,000	48,088

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending May 28, 1927, with comparisons:

	Week ending	Prev. week.	Cor. week.
Western dressed meats	May 28.		
Steers, carcasses	3,270	3,586	2,827
Cows, carcasses	2,036	2,135	1,646
Bulls, carcasses	39	40	36
Veals, carcasses	1,273	1,599	1,510
Lambs, carcasses	11,049	8,500	8,156
Mutton, carcasses	788	718	1,419
Pork, lbs.	528,428	470,551	247,520
Local slaughters:			
Cattle	1,362	1,458	1,846
Calves	2,410	2,448	2,533
Hogs	11,968	13,179	14,811
Sheep	3,866	3,894	4,087

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending May 28, 1927, with comparisons:

	Week ending	Prev. week.	Cor. week.
Western dressed meats	May 28.		
Steers, carcasses	2,574	2,758	2,756
Cows, carcasses	936	1,190	817
Bulls, carcasses	456	378	118
Veals, carcasses	2,321	2,334	2,237
Lambs, carcasses	9,204	9,990	9,209
Mutton, carcasses	2,057	1,621	1,909
Pork, lbs.	415,260	513,819	334,274
Local slaughters:			
Cattle	2,042	2,167	2,708
Calves	2,537	3,410	3,463
Hogs	16,345	17,832	15,358
Sheep	3,975	3,692	4,782

THE KENTUCKY CHEMICAL MFG. CO., Inc.

COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings
Both Soft and Hard Pressed

June 4, 1927.

Cotton Oil Trading Rules

The most important action taken at the convention of the Interstate Cottonseed Crushers' Convention in Memphis last week was the adoption of the report of the rules committee. The report of this committee as submitted to the convention was substantially the same as the recommendations of the Memphis conference of oil mill men, refiners and others, which was printed in last week's issue of THE NATIONAL PROVISIONER.

Must Pay Premium on Crude Oil.

One of the chief differences between the rules as recommended by the Memphis



S. W. WILBOR

Paris, Tex.

New President of the Interstate Cottonseed Crushers' Association.

conference and those adopted by the convention was in Rule 142, which as adopted reads as follows:

"RULE 142—Seller shall pay buyer for off color at rate of $\frac{1}{2}$ of 1 per cent of contract price for each one point in excess of 7.6 red, also $\frac{3}{4}$ of 1 per cent of contract price for slightly off flavor and odor, or $1\frac{1}{2}$ per cent of contract price for off flavor and odor, also at rate of 1 per cent of contract price for each 1 per cent refining loss above 9 per cent.

"All allowances to be based on net

weight of crude oil received by buyer. In no case shall the net return to the shipper be less than the value of the shipment as soap stock at time of delivery.

"Where Crude Cotton Seed Oil delivered on a 'Prime Crude' or 'Basis Prime Crude' contract refines with a loss in weight under 9 per cent and/or with a color under 35 Yellow, 7.6 Red, the buyer will credit the seller $\frac{1}{2}$ of 1 per cent of the contract price for each 1 per cent of refining loss under 9 per cent and $\frac{1}{2}$ of 1 per cent of the contract price for each one point of red color under 35 Yellow, 7.6 Red.

"All fraction in color and refining loss to be figured fractionally, except that no credit or charge shall be made unless the difference is greater than $\frac{1}{2}$ of 1 point in color and/or in excess of $\frac{1}{2}$ of 1 per cent in refining loss.

"When Off Oil is sold by sample, any oil tendered shall equal sample, but if it should refine at a loss exceeding the loss of the sample by not over 5 per cent, but otherwise equal, it is still a good tender at a reduced price in proportion to the excess loss.

"The buyer shall have the right to reject any tank of oil if it tests beyond 5 per cent refining loss as compared with sale sample."

Linter and Chemist Reports.

The rules proposed by the linter committee, containing definitions of grades, standard weights and dimensions, classifications, methods of sampling, etc., were also adopted.

The chemists' committee report was also adopted as presented, after considerable discussion on the question of the grades for slightly off and off oil. It was contended by some that the free fatty acid content of the oil should not be the determining factor in its quality, but this contention was voted down and the report adopted as presented.

The new rules are specific as to how the oil should be refined in the laboratory for testing purposes, and were designed to produce uniform results on tests by various chemists.

Other committee reports which were presented and adopted were those of the Traffic, Insurance, Commerce Relations, Appeals and Basic Research Committees.

Self Government in Business.

One of the outstanding addresses of the convention was that of Robert R. Ellis, vice-president of the Chamber of Commerce of the United States. He spoke on the need of self-regulation in business and the harm done by government interference in private business.

Other speakers included A. L. Ward, Director of Educational Service, Texas Cottonseed Crushers Association; Dr. R. S. Curtis, head of the Animal Husbandry Division of the North Carolina State College; G. S. Meloy, and others.

A number of minor changes in the by-laws were proposed and adopted, and New Orleans was voted as the convention city for the next two years.

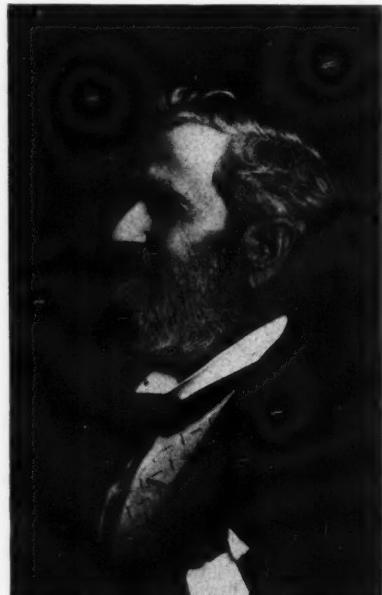
In addition to the election of S. W. Wilbor, of Paris, Tex., as president of the association, the following officers were chosen:

First vice-president, James E. Byram, Alexandria, La.; second vice-president, Harry Hodgson, Athens, Ga.; third vice-president, W. A. Sherman, Houston, Tex.; secretary, George H. Bennett, Dallas, Tex.; treasurer, Major Robert Gibson, Dallas, Tex. All members of the board of directors were re-elected.

Major Gibson Passes On

A telegram to THE NATIONAL PROVISIONER from Secretary Geo. H. Bennett, received just as this issue was going to press, announces the sad news of the death of Major Robert Gibson at his home at Dallas, Texas, on June 2, at 6:30 p. m., at the age of more than 90 years.

Major Gibson was one of the organizers of the Interstate Cottonseed



MAJOR ROBERT GIBSON
Founder of the Interstate Association,
who passed away on June 2.

Crushers' Association—in fact, many consider him its founder—and was its Secretary for more than 25 years. He was elected Treasurer of the Association for life.

He was the most beloved figure in the industry, and his passing will be widely mourned.

How do you deodorize vegetable oils?
Ask "The Packer's Encyclopedia," the
"blue book" of the industry.

THE BLANTON COMPANY

St. Louis, U. S. A.

*Manufacturers of***BLANCO SHORTENING***Give Us Your Inquiries*

New York

Selling Agencies at
Philadelphia Pittsburgh

Memphis

June 4, 1927.

THE NATIONAL PROVISIONER.

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VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association

Market Active—Steadier—Trade Mixed—Sentiment Divided—Outside Strength Helpful—Cash Demand Moderate—Cotton Weather Unfavorable.

A broader trade featured the market for cottonseed oil futures on the New York Produce Exchange the past week, and prices, on the whole, were somewhat steady, with the advance traceable more or less to the strength in the outside commodity markets and covering on the part of shorts. For a time offerings were limited and prices advanced rather easily, following the upturns in lard and cotton and helped by the unusual advance in oil.

Unsatisfactory weather in the south for cotton, and a delayed planting season in the corn belt had considerable influence as it was felt that with corn above \$1.00 a bushel, it is but a question of time when the yellow cereal must be reflected in the levels of hog and consequently in lard.

Speculative buying power in oil, however, did not follow the bulges and, in fact, commission house longs in the nearby deliveries, particularly in July, took advantage of the bulge to reduce their commitments somewhat. This liquidation together with a reaction in lard from the highs served to take the edge off the advance in oil. However, sentiment was distinctly more mixed than it has been for some time, and the market at least promised a more two-sided proposition.

Cash Demand Limited.

The local element were against the advances to some extent, but the majority of the ring crowd is bullish on the later positions, and their support in those months served to a great extent to hold the market. There was little or no support from cash oil demand which continued of a hand to mouth character, but reports indicated that deliveries against old orders were going ahead steadily and reaching liberal proportions.

The latter led to estimates of May consumption of 250,000 to 300,000 bbls. On the

advances there was evidence of hedge pressure against crude purchases, while indications also point to refiners buying July and selling September in the way of transferring hedges with the result that July went to about 45 points under the September.

The crude markets ruled rather firm. Offerings were limited but at the 8c level it was estimated about 100 tanks came out. That figure was bid in the southeast and Valley, however, and the Texas crude market was 8c nominal. The crude developments are cutting less figure, while deliveries of 1,200 bbls. on June contract so far this month have also had little or no influence.

SOUTHERN MARKETS.

(Special Wire to The National Provisioner.)

New Orleans.

New Orleans, La., June 2, 1927.—There was no comfort for the bears this week. July contracts at New Orleans were 15 points up from the previous week; bleachable, 25 points up; crude, firm, 8c asked for Texas and valley compound. Manufacturers are showing more interest in buying future needs.

Although supply of cotton oil is large, price advances are likely in sympathy with the strong position of corn and lard, especially if growing cotton crop meets with unfavorable weather. There may be a temporary decline in the meanwhile as speculators liquidate liberal holdings.

—
Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., June 2, 1927.—Only change in markets since last week is that prime crude cottonseed oil f.o.b., Dallas, 7½c; forty-three per cent cake and meal, \$33.00. Weather warm; market quiet.

—
Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., June 2, 1927.—Crude, 8½c valley, but there is very little selling; 41 per cent meal, \$35.50; loose hulls, \$3.50, f.o.b. Memphis.

Chicago Lard Stocks Increase.

The lard stocks at Chicago increased 7,376,000 lbs. the last half of May and increased nearly 10,000,000 lbs. during the month, with the increase somewhat larger than expected. The stock at the beginning of July totaled 46,017,000 lbs., against 36,264,000 lbs. May 1 and 37,950,000 June 1 last year.

The hog run to market this week has been decidedly heavier than last year and served to modify bullish commission house sentiment that developed in lard the latter part of last week. At the same time, reports indicated a rather moderate cash lard demand.

While some rains fell in the dry areas of Texas and were beneficial, and reports indicated fairly good progress in seeding in the flood areas where the waters have receded, the cotton weather in the south, as a whole, has not been very favorable, and the cotton market has reflected this condition. The oil market, however, paid little attention to the new crop developments although it was evident that the situation was having some effect upon sentiment.

The advance in the grain markets, and particularly corn, induced some buying of oil, and for a time served to eliminate the statistical position of oil as the outstanding factor. Large interests are on both sides of the oil market. Opinions amongst the leading refiners are mixed, with some quite friendly to the market due partly, it is felt, to their controlling large stocks of oil, while others are distinctly bearish. One large factor returning from the conventions said that he saw little or nothing to change his belief in ultimately lower oil prices.

Large Carryover Possible.

The possibilities of liberal July oil deliveries continues to hang over the market, and the draggy position of the nearby months, with the carrying charges, makes it rather difficult to work up general bullish enthusiasm even though a great many feel that cotton oil at the present levels is moderately priced.

At the same time, there are several who cannot lose sight of the fact that possibilities favor a carryover of 1,000,000 bbls., or one third of a fair crush, and until such time as the size of the cotton crop is more definitely established, this carryover is apt to hamper the market on the bulges. Sev-

ASPEGREN & CO., Inc.
PRODUCE EXCHANGE BLDG.
BROKERS
REFINED COTTON SEED OIL **CRUDE**
ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

June 4, 1927.

**Bulk Delivery
Stabilized Differences
Bonded Deliveries
Clearing of Contracts
Expert Supervision
Ample Storage
Prompt Executions
Broadening Market**

—these are some of the outstanding features of the New Orleans Refined Cotton Seed Oil Market. Important traders all over the country are coming in, and the range of prices for a week shows the increasing volume of trading in all active months.

Always Use Your Cotton Oil Market!

New Orleans Cotton Exchange

Several estimates have been current on condition and acreage with little reference to the flooded areas which makes them hardly worth while. The private area has been running around 43,000,000 acres against 48,000,000 acres last year and one private expert estimated the outturn 14,800,000 bbls.

COTTONSEED OIL—Market transactions:

Friday, May 27, 1927.

	—Range—			Closing
	Sales.	High.	Low.	Bid. Asked.
Spot		990	a	930
June	600	905	895	995 a 920
July	1700	925	915	925 a ...
Aug.	1000	953	942	953 a ...
Sept.	2000	968	955	968 a 965
Oct.	3200	985	968	985 a ...
Nov.				975 a 980
Dec.				980 a 985
Jan.				982 a 985
Total Sales, including switches				8,500
bbls. P. Crude S. E.				7½ Sales.

Saturday, May 28, 1927.

Cottonseed oil market closed.

Monday, May 30, 1927.

Holiday

Tuesday, May 31, 1927.

—Range—

Sales. High. Low. Bid. Asked.

Spot		910	a	930
June		910	a	925
July	11500	941	930	935 a 930
Aug.	1400	970	958	950 a 960
Sept.	5800	983	974	974 a ...
Oct.	4700	1000	990	990 a 994
Nov.	1600	998	989	993 a 991
Dec.	1200	1011	1002	1003 a 1002
Jan.				1000 a 1010
Total Sales, including switches,				26,200
bbls. P. Crude S. E.				8 Bid.

Puritan, Winter Pressed Salad Oil
Boreas, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow

Refineries
IVORYDALE, OHIO
PORT IVORY, N. Y.
KANSAS CITY, KAN.
MACON, GA.
DALLAS, TEXAS
HAMILTON, CANADA

The Procter & Gamble Co.
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AUTOMATIC MARGARINE WORKER

Another device has been brought out to eliminate some of the slow and costly hand labor in the meat plant and to substitute faster, automatic labor for it. This time it is the margarine department which gets attention.

For many years it has been necessary to "work" margarine on tables by hand, also adding the salt at this stage of the operations. This required a large amount of help which, as labor costs rose, became an expensive step.

Now, however, a continuous automatic margarine worker has been developed and placed on the market. According to the developers, "The object of the machine is to do away with the table workers and quite a lot of labor, make the working of margarine a more sanitary proposition, and provide for automatic salting."

"The machine produces 7,000 lbs. an hour, and is manufactured entirely of metal. It is motor controlled and comes ready to set up."

This device is said to be in operation in a couple of Chicago plants, where it is said to be functioning successfully. This new machine is manufactured by C. Doering & Son, Chicago.

ILL. MARGARINE LEGISLATION.

An act regulating the manufacture and sale of butter substitutes has been introduced into the Illinois legislature. This act provides that:

1.—Every article, substitute or compound other than that which is produced from pure milk or cream, made in the semblance of butter and designed to be used as a substitute for butter made from pure milk or its cream, is declared to be imitation butter.

2.—No person shall coat, powder or color with annatto, or any coloring matter whatever, imitation butter or substitute for butter whereby such substitute or product so colored or compounded shall be made to resemble butter, the product of the dairy.

3.—No person shall combine any animal fat or vegetable oil or other substance with butter, or with animal fat or vegetable oil, or combination of the two, any other substance for the purpose of giving a yellow color resembling that of butter.

4.—No person shall sell butter made in violation of the regulations stipulated herewith.

5.—Punishment for violation of provisions in this act shall be a fine of not less than \$50 nor more than \$200, or by imprisonment in the county jail not exceeding 60 days for each offense, or both.

THE EDWARD FLASH CO.

29 BROADWAY

NEW YORK CITY

BROKERS EXCLUSIVELY

ALL VEGETABLE OILS

In Barrels or Tanks

COTTON OIL FUTURES

On the New York Produce Exchange

Wednesday, June 1, 1927.

	—Range—			Closing
	Sales.	High.	Low.	Bid. Asked.
Spot		910	a	930
June	100	920	925	910 a 925
July	2900	932	922	926 a 927
Aug.	400	960	955	950 a 958
Sept.	2100	976	968	973 a 972
Oct.	400	996	986	990 a 994
Nov.	2000	993	991	990 a 993
Dec.	1700	1006	1003	1003 a ...
Jan.				1009 a 1012
Total Sales, including switches				9,600 bbls. P. Crude S. E. 8 Sales.

Thursday, June 2, 1927.

	—Range—			Closing
	Sales.	High.	Low.	Bid. Asked.
Spot		925	920	915 a 940
June				910 a 930
July		937	930	933 a ...
Aug.		965	957	957 a ...
Sept.		981	975	976 a ...
Oct.		1000	996	996 a ...
Nov.		993	993	995 a 998
Dec.		1010	1003	1007 a ...
Jan.				1010 a ...

SEE PAGE 47 FOR LATER MARKETS.

COCONUT OIL—While a little more inquiry was reported as a whole, the market was quiet during the week and without any particular feature. Steadiness in other markets attracted some attention but the market continued to await betterment in demand. The copra situation was reported as firm. At New York tanks were quoted at 8½c. At the Pacific coast tanks quoted 8½c@8¾c.

SOYA BEAN OIL—A moderate business was reported at the coast at 9¾c but the position of the market was firm, partly due to strength in China wood and linseed oil. Offerings of soya were moderate with some holders looking for higher prices. At New York, barrels were quoted at 12¾c. At the Pacific coast, tanks quoted at 9¾c@9½c.

CORN OIL—The market was quiet but steady with bids of 7¾c declined and 8c asked f.o.b. mills.

PALM OIL—The market was very steady with a moderate business passing. The foreign markets were firm, resulting in limited pressure here. At New York Nigre spot casks were quoted at 7¼c; shipment 6¾c; Lagos spot, 8c and shipment 7¼c.

PALM KERNEL OIL—Demand was moderate but the market firm partly due to strength abroad. At New York spot casks were quoted at 8¾c and shipment at 8.85c.

OLIVE OIL FOOTS—Demand was limited and the market barely steady with prices at New York quoted at 9@9½c for all positions.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTONSEED OIL—Demand for store oil here continues quiet, but consumers were taking oil from refiners against orders. Southeast and Valley crude 8c sales and bid, Texas 8c nominal.

COTTON OIL SITUATION.

An analysis of the cottonseed oil situation for the months of August, September, October, November, December, 1926, January, February, March and April, 1927, with comparisons for last season, based on Federal census reports, has been prepared by Aspegren & Co. It is as follows:

MOVEMENT OF COTTONSEED AT CRUDE OIL MILLS.

	Tons Received	1926-27.	1925-26.
On hand beginning of season.	23,249	32,276	
August	117,748	269,252	
September	975,028	1,079,416	
October	1,508,357	1,303,412	
November	1,222,493	910,581	
December	834,925	849,396	
January	608,190	472,760	
February	486,190	308,026	
March	356,027	183,225	
April	94,597	63,819	
Total	6,227,704	5,471,603	
—Tons Crushed			
August	70,330	112,936	
September	467,708	486,578	
October	938,476	809,861	
November	980,648	815,838	
December	932,726	798,408	
January	870,456	790,671	
February	691,137	692,441	
March	611,627	516,596	
April	346,902	314,867	
Total	5,910,200	5,310,004	
On hand end of month.			
August	70,667	188,502	
September	577,981	778,130	
October	1,222,493	1,222,493	
November	1,387,387	1,367,395	
December	1,291,912	1,416,473	
January	1,029,846	1,098,364	
February	818,528	744,246	
March	562,882	410,575	
April	310,577	152,525	
1926-27.	1925-26.		
tons. tons actual.			

*Estimated seed receipts at crude mills during season.

6,268,590 5,558,350

On hand beginning of season.. 23,249 32,276

Total 6,291,839 5,590,626

Of which is so far crushed... 5,910,200 5,310,004

Destroyed at mills..... 6,927 9,134

Seed on hand..... 310,577 152,525

Seed still to be received.... 64,135 118,963

310,577 tons seed on hand at 300 lbs. crude oil per ton is equivalent to 93,173,100 lbs. crude oil, which at 10 per cent refining loss, equals 83,855,790 lbs. refined oil, or 209,639 barrels.

64,135 tons seed still to be received at 300 lbs. crude oil per ton, is equivalent to 19,240,500 lbs. crude oil, which at 10 per cent refining loss, equals 17,316,450 lbs. refined oil, or 43,291 barrels.

MOVEMENT OF CRUDE OIL AT CRUDE MILLS.

	Pounds produced	1926-27.	1925-26.
On hand beginning of season.	1,776,175	2,660,818	
August	19,641,020	35,781,221	
September	136,470,288	141,974,170	
October	284,228,008	235,252,036	
November	288,187,000	235,252,046	
December	276,029,072	224,980,501	
January	250,299,910	226,231,361	
February	204,058,196	191,818,018	
March	186,354,033	152,475,355	
April	105,148,244	97,312,822	
Total	1,765,030,497	1,541,041,628	

	Shipments	1926-27.	1925-26.
August	14,708,938	27,000,998	
September	14,474,872	18,281,221	
October	253,011,808	215,508,584	
November	272,308,811	228,465,046	
December	255,526,133	216,559,985	
January	247,292,086	210,300,145	
February	223,617,257	204,488,721	
March	183,116,236	169,546,173	
April	121,694,817	114,896,635	
Total	1,682,945,753	1,518,014,897	
On hand end of month.			
1926-27.	1925-26.		
8,708,256	9,441,041		
September	31,505,672	29,466,604	
October	42,518,636	57,681,362	
November	66,613,769	55,300,636	
December	106,214,708	63,420,852	
January	114,952,582	70,352,065	
February	95,393,521	57,681,362	
March	98,631,318	40,610,544	
April	82,084,745	23,026,731	

DISTRIBUTION CRUDE OIL HOLDINGS.

	Aug. 1, '26	Aug. 31, '26	1926-27.	1925-26.
At mills	1,776,175	6,708,256	1,776,175	6,708,256
At refineries	3,532,167	654,486	3,532,167	654,486
In transit to refineries and consumers	2,072,229	2,682,030	2,072,229	2,682,030
Total	8,280,561	10,044,772	8,280,561	10,044,772
Sept. 30, '26	Oct. 31, '26			
At mills	31,503,672	62,720,580	31,503,672	62,720,580
At refineries	4,753,320	8,062,938	4,753,320	8,062,938
In transit to refineries and consumers	21,901,240	33,094,390	21,901,240	33,094,390
Total	58,158,232	104,777,908	58,158,232	104,777,908
Nov. 30, '26	Dec. 31, '26			
At mills	36,613,769	106,214,708	36,613,769	106,214,708
At refineries	14,135,288	18,538,742	14,135,288	18,538,742
In transit to refineries and consumers	30,285,300	30,701,670	30,285,300	30,701,670
Total	181,084,907	155,455,120	181,084,907	155,455,120

THE NATIONAL PROVISIONER

AVERAGE REFINING LOSS.

During August, 20,364,084 lbs. crude oil yielded 17,784,511 lbs. refined oil, 12.66 per cent loss compared with 7.69 per cent loss last year.

During September, 82,301,543 lbs. crude oil yielded 55,404,024 lbs. refined oil, 8.38 per cent loss compared with 7.21 per cent loss last year.

During October, 231,305,163 lbs. crude oil yielded 213,254,801 lbs. refined oil, 7.80 per cent loss compared with 7.04 per cent loss last year.

During November, 237,747,975 lbs. crude oil yielded 237,599,474 lbs. refined oil, 7.82 per cent loss compared with 8.59 per cent loss last year.

During December, 251,619,585 lbs. crude oil yielded 229,142,395 lbs. refined oil, 8.93 per cent loss compared with 12.12 per cent loss last year.

During January, 227,282,517 lbs. crude oil yielded 205,749,118 lbs. refined oil, 9.47 per cent loss, compared with 13.07 per cent loss last year.

During February, 223,052,002 lbs. crude oil yielded 210,766,692 lbs. refined oil, 9.54 per cent loss, compared with 17.02 per cent loss last year.

During March, 188,843,379 lbs. crude oil yielded 170,683,836 lbs. refined oil, 9.61 per cent loss compared with 18.14 per cent loss last year.

During April, 126,278,865 lbs. crude oil yielded 111,114,621 lbs. refined oil, 12.01 per cent loss compared with 22.05 per cent loss last year.

Total—1,608,785,113 lbs. crude oil yielded 1,462,490,472 lbs. refined oil, 8.09 per cent loss compared with 13.09 per cent loss last year.

SHIPMENTS OF REFINED OIL.

	Export pounds	1926-27.	1925-26.
August	160,070	2,816,782	
September	246,693	2,565,240	
October	1,335,008	2,981,438	
November	1,659,872	3,070,467	
December	3,135,359	3,049,468	
January	1,033,090	2,143,964	
February	2,615,789	1,713,576	
March	1,833,954	924,418	
April	Not available	686,836	
Total	Not available	20,061,714	

	Domestic pounds	1926-27.	1925-26.
August	73,874,647	97,328,518	
September	100,001,399	136,754,721	
October	143,906,018	143,006,176	
November	135,581,654	135,890,084	
December	134,644,000	134,396,483	
January	137,327,530	143,396,483	
February	135,861,472	102,884,175	
March	126,973,025	114,756,711	
April	Not available	98,517,305	
Total	Not available	1,106,328,362	

	Total pounds	1926-27.	1925-26.
August	74,043,717	100,145,600	
September	100,248,092	138,149,961	
October	143,906,018	143,006,176	
November	135,581,654	135,890,084	
December	134,644,000	134,396,483	
January	137,327,530	143,396,483	
February	135,861,472	102,884,175	
March	126,973,025	114,756,711	
April	82,314,004	90,204,141	
Total	1,076,776,255	1,128,390,076	

REFINED OIL.—Summary in barrels of 400 pounds.

	Produced	1926-27.	1925-26.
Old crop stock	364,177	438,573	
August	44,461	48,962	
September	188,510	229,206	
October	533,137	418,300	
November	593,999	403,524	
December	572,806	456,511	
January	517,378	400,006	
February	504,116	401,631	
March	277,786	231,037	
Total	4,020,423	3,557,335	

	Consumed	1926-27.	1925-26.
August	185,109	250,864	
September	260,620	248,375	
October	365,110	366,516	
November	324,455	316,309	
December	351,653	361,349	
January	346,193	261,494	
February	322,030	288,953	
March	205,785	248,010	
Total	2,691,940	2,820,975	

On hand

	On hand	1926-27.	1925-26.
Refined oil on hand	1,328,485	736,360	
Seed on hand will produce	209,639	107,942	
Crude oil on hand will produce	276,278	127,353	
Seed still to be received will produce	43,291	80,436	
Total	1,857,693	1,052,091	
Less approx. carry over for end of season Aug. 1, 1927	500,000	1,050,349	

Available for coming 3 months 1,357,693

Mo. avg. cons. for first 9 mo. 1,218,442

Mo. avg. cons. for last 3 mos. *452,564

Mo. avg. cons. for all 12 mos. 337,469

1,218,914

2,859,309

1,052,091

1,050,349

1,052,091

1,050,349

1,052,091</

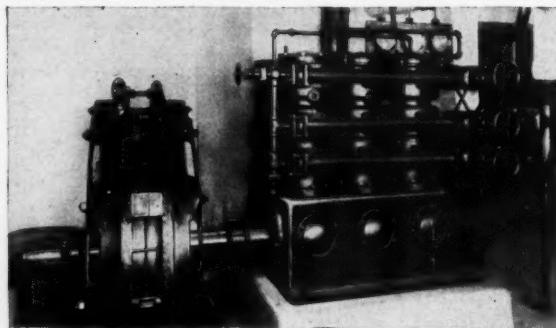
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MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending May 28, 1927, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef.....	867	
Canada—Calf carcasses	3,671	
Canada—Hog carcasses	25	
Canada—Calves	8,370 lbs.	
Canada—Pork cuts	3,380 lbs.	
Canada—Smoked pork	1,040 lbs.	
Italy—Smoked ham	6,513 lbs.	
Italy—Sausage	7,302 lbs.	
Germany—Hams in tins	3,604 lbs.	
Germany—Smoked pork	1,969 lbs.	
Germany—Sausage	1,905 lbs.	
Argentina—Canned corn beef	258,800 lbs.	
France—Sausage	55 lbs.	
France—Hams in tins	6,028 lbs.	
Czecho-Slovakia—Sausage	816 lbs.	
Czecho-Slovakia—Salami	264 lbs.	
Czecho-Slovakia—Smoked pork	55 lbs.	
Denmark—Hams in tins	3,500 lbs.	
Holland—Hams in tins	6,000 lbs.	
Holland—Sausage	3,000 lbs.	

June 4, 1927.

THE NATIONAL PROVISIONER

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THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products were irregular the latter part of the week, easing under hedge pressure, large hog arrivals and slow cash demand, but rallied on covering and strength in corn. Sentiment very mixed.

Cottonseed Oil.

Cotton oil steady; moderate mixed trade the latter part of the week. Crude firm at 8c. Cash demand quiet and market inclined to follow outside trend. Considerable depends upon developments in July delivery for immediate future. It is intimated that strong interests are prepared to take July deliveries at New Orleans, but there is little or no indication of consumers taking July tenders at New York thus far.

Quotations on cottonseed oil at Friday noon were: June, \$9.05@9.30; July, \$9.25 @9.28; August, \$9.45@9.55; September, \$9.68@9.71; October, \$9.90@9.93; November, \$9.91@9.95; December, \$10.04@10.06; January, \$10.09@10.16.

Tallow.

Tallow, extra, 7½¢.

Oleo Oil and Stearine.

Stearine, oleo, 9¾c.

Hull Oil Market.

Hull, England, June 3, 1927.—(By Cable)—Refined cottonseed oil, 39s; crude cottonseed oil 35s 6d.

FRIDAY'S GENERAL MARKETS.

New York, June 3, 1927.—Spot lard at New York: Prime western, \$12.25@12.35; middle western, \$13.05@13.15; city, \$12.62½; refined Continent, \$13.62½; South American, \$14.25; Brazil kegs, \$15.50; compound, \$11.00.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to June 3, 1927, show exports from that country were as follows: To England, 108,082 quarters; to the Continent, 45,352 quarters; others, none.

Exports for the previous week were as follows: To England, 53,077 quarters; to the Continent, 72,576 quarters; others, none.

EUROPEAN PROVISION CABLES.

The market at Hamburg was firm, says Mr. J. E. Wrenn, American Trade Commissioner, Hamburg, Germany, in his weekly cable to the United States Department of Commerce. Receipts of lard for the week were 2,782 metric tons.

Arrivals of hogs at 20 of Germany's most important markets were 103,000, at a

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, June 2, 1927, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (Hvy. Wt., 700 lbs. up):				
Choice	\$18.00@20.00	\$18.50@19.00	\$19.00@20.00	
Good	16.50@18.00	17.50@18.50	17.00@18.50	17.50@18.50
STEERS (Lt. and Med. Wt., 700 lbs. down):				
Choice	18.00@19.50		19.00@20.00	18.50@19.50
Good	16.00@18.00	17.00@17.50	17.00@18.50	17.50@18.50
STEERS (All Weights):				
Medium	14.00@16.00	16.00@17.00	16.00@17.00	16.00@17.00
Common	12.00@14.00	14.00@16.00	13.00@15.00
COWS:				
Good	14.50@15.50	15.50@16.00	15.00@17.00	15.00@16.00
Medium	13.50@14.50	15.00@15.50	13.50@15.00	13.50@14.50
Common	11.50@13.00	14.50@15.00	12.50@13.50	12.00@13.50
Fresh Veal (1):				
VEALERS:				
Choice	19.00@21.00	19.00@22.00	20.00@21.00
Good	16.00@18.00	17.00@19.00	18.00@20.00
Medium	14.00@16.00	15.00@17.00	14.00@17.00	15.00@17.00
Common	11.00@14.00	13.00@15.00	12.00@14.00	12.00@15.00
CALF CARCASSES (2):				
Choice
Good
Medium
Common
Fresh Lamb and Mutton:				
SPRING LAMB: Good-ch.	30.00@33.00	31.00@35.00	30.00@33.00	31.00@34.00
Medium	27.00@29.00	28.00@30.00	27.00@30.00
Common	25.00@27.00	25.00@28.00	23.00@26.00
LAMB (30-42 lbs.):				
Choice	30.00@32.00	30.00@32.00	30.00@32.00	30.00@32.00
Good	28.00@30.00	29.00@31.00	28.00@30.00	28.00@29.00
LAMB (42-55 lbs.):				
Choice	29.00@31.00	28.00@30.00	27.00@28.00
Good	28.00@30.00	27.00@29.00	27.00@28.00
LAMB (All Weights):				
Medium	26.00@28.00	25.00@27.00	26.00@28.00	25.00@27.00
Common	24.00@26.00	24.00@26.00
MUTTON (Ewes):				
Good	15.00@17.00	14.00@16.00	13.00@15.00	13.00@15.00
Medium	13.00@15.00	12.00@14.00	12.00@13.00	12.00@13.00
Common	11.00@13.00	10.00@12.00	11.00@12.00	10.00@12.00
Fresh Pork Cuts:				
LOINS:				
8-10 lb. av.	22.00@24.00	20.00@21.50	21.00@23.00	20.00@23.00
10-12 lb. av.	20.00@22.00	19.00@20.50	19.00@21.00	19.00@22.00
12-15 lb. av.	17.00@20.00	18.00@19.00	18.00@19.00	18.00@20.00
15-18 lb. av.	16.00@17.00	17.00@18.00	17.00@18.00	17.00@18.00
18-22 lb. av.	15.00@16.00	16.00@17.00	15.00@17.00	16.50@17.00
SHOULDERS:				
N. Y. Style: Skinned	12.00@14.00	14.00@16.00	13.00@16.00
PICNICS:				
4-6 lb. av.	15.00@16.00	14.00@16.00	15.00@16.00
6-8 lb. av.	14.00@15.00	13.00@14.00	14.00@15.00
BUTTS: Boston Style....	16.00@18.00	16.00@19.00	17.50@19.00
SPARE RIBS: Half Sheets....	10.00@12.00
TRIMMINGS:				
Regular	8.00@ 9.00
Lean	16.50@17.50

(1) Includes "skin on" at New York and Chicago

(2) Includes sides at Boston and Philadelphia.

top Berlin price of 13.19c a pound, compared with 48,000 at 17.30c a pound for the same week last year.

Practically all buying at Rotterdam was hand to mouth. Demand was very poor with prices steady, excepting tallow.

The market at Liverpool was somewhat weaker.

The total of pigs bought in Ireland for bacon curing was 19,000 for the week, compared with 16,000 for the same period last year.

The estimated slaughter of Danish hogs for the week ending May 27, 1927, was 87,000.

HAMBURG.

Stocks.	Demand.	Prices Cents per lb.
Refined lard.....	Med.	@13.95
Fat backs.....	Lt. Poor	*
Frozen pork livers.....	Med. Poor	4.80@ 5.44
Extra oleo oil.....	Med. Poor	@14.29
Extra oleo stock.....	Med. Poor	@12.93

ROTTERDAM.

Stocks.	Demand.	Prices Cents per lb.
Extra neutral lard.....	Med. Poor	@14.56
Refined lard.....	Med. Poor	@13.65
Extra oleo oil.....	Med. Poor	@14.01
Extra oleo oil.....	Hvy. Poor	12.74@11.65
Extra oleo stock.....	Med. Poor	@12.38
Extra premier jus.....	Hvy. Poor	@ 6.10

LIVERPOOL.

Stocks.	Demand.	Prices Cents per lb.
Hams AC light.....	Med. Poor	22.57@23.44
Hams AC heavy.....	Med. Poor	*
Hams Long cut.....	Med. Poor	21.70@22.57
Cumberland, light.....	Med. Good	19.53@19.96
Cumberland, heavy.....	Med. Good	19.53@19.96
American Wiltshire.....	Med. Poor	*
Square shoulders.....	Lt. Med.	13.80@14.76
Picnics.....	Med. Med.	15.62@18.23
Clear bellies.....	Med. Poor	18.06@19.10
Refined lard boxes.....	Med. Med.	@14.11

*Not quoted.

TRADE GLEANINGS.

The Purcell Cotton Oil Co., Purcell, Okla., is planning to spend \$70,000 on improvements to its plant.

The Winchester Packing Co., Hutchinson, Kan., will build an addition to its plant at 25 Avenue F West.

The Chamber of Commerce of Jasper, Tex., is seeking outside capital to erect a cottonseed oil mill in the city.

Meyers Bros. Packing Co. have opened their third retail store in Iron River, Mich., having purchased the Montambo Meat Market.

The D. E. Nebergall Meat Co., Albany, Ore., has sold its retail store in Eugene, Ore. The company also operates retail stores in Albany and Corvallis.

The Garland Cotton Oil Mill, Dallas, Tex., has been incorporated with a capital stock of \$25,000. H. E. Emery, 5006 Junius St., Dallas, and Charles Moss and the incorporators.

The Briggs Packing Co. has been incorporated under the laws of Delaware. It is authorized to do a general meat and meat products business. The capital stock is \$100,000.

Plans for the erection of a cooperative meat packing plant in Whatcom County, Wash., will be announced soon by a committee of the Whatcom County Dairymen's Association.

J. C. Colbert, who for the past twelve months has been general manager of the Springfield Packing Co., Springfield, Mo., has resigned his position. Mr. Colbert was formerly with the Danzeisen Packing Co., Decatur, Ill.

Articles of incorporation have been filed by the Ravencroft Markets to conduct a meat and produce business, including a slaughtering plant, in Billings, Mont. The capital stock is placed at \$10,000. The incorporators are H. C. and Bessie Ravencroft and A. M. Olson.

The S. A. Kantziper Co., Savannah, Ga., has moved into its new quarters at 418 Liver street, West. About \$10,000 were spent in remodeling the building and installing special equipment of the most modern kind for cooling, curing, packing and the general care and preparation of meat products. A feature of the establishment is a modern retail market.

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)
Chicago, June 2, 1927.

CATTLE—Readjustment to a grain and grass fed basis featured the cattle trade during the week. The switch was more noticeable on cows and heifers than on steers, but lower grades of the latter class, particularly yearlings, are beginning to show a pasture diet. Light steers and yearlings declined another 25c, but the downturn was stopped as the week closed. The sharp advance in corn has resulted in mild liquidation of steers and yearlings.

Fat cows have declined 50@75c and in instances \$1.00 in the last two weeks. Fat cows that were bringing \$7.50@8.50 are now going at \$6.75@7.75, and heiferettes are bringing \$7.00@8.00.

The cow market is now in a healthier condition. Stock cows, \$5.50@6.25; heifers, \$6.50@7.75.

No strictly choice heavy steers arrived this week, the best making \$13.25. Fed Colorados sold at \$10.75@11.90, most of the fed steer run during the week realizing \$10.00@12.00; most yearlings, \$9.50@11.00, with best long yearlings at \$12.25.

HOGS—Hog values generally 10@15c higher for week; pigs steady; shipping demand narrow. Hogs 250 lbs. up active to all local interests, with outside markets relatively high on this class. Competitive markets lower on lighter weights most of week. Late top, \$9.65; bulk 150 to 200 lbs., \$9.35@9.60; 210 to 240 lbs., \$9.30@9.55; 260 to 300 lbs., \$9.00@9.25; few big weights under \$8.90; packing sows largely \$7.90@8.25; most pigs, \$8.75@9.00; few best, \$9.25.

SHEEP—Smaller receipts had a bullish effect in the week's lamb market, despite a sluggish dressed trade; fat lambs and yearlings closing 25@50c higher with in-between grades showing the most advance. Culls look strong to 25c higher on weekly comparison with sheep around 50c lower. The week's best prices were scored at the close with good native lambs at \$16.50. Bulk of Californias sold at \$16.25; medium lambs, \$15.00 and below. Good natives, \$16.00@16.25; outs, \$12.50@13.00; clipped yearlings, \$13.25@14.50, \$15.00 being paid for choice handyweights; fat ewes, \$4.50@

5.00; lightweight ewes, \$6.50, with the week's top on Wednesday at \$6.75. Good aged Ohio wethers cashed at \$7.50 late.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)
Kansas City, Mo., June 2, 1927.

CATTLE—A weaker undertone featured the beef steer market and all classes of fed steers and yearlings closed 15@25c lower, with spots on the inbetween grades off more. South Texas grassers were reduced 25@50c as compared with a week ago. Choice heavy steers topped the week's trade at \$13.25, while best yearlings made \$12.25. Most of the fed arrivals cashed from \$9.25@11.25, while grass fat arrivals went from \$6.75@8.50.

The better grades of fat cows closed around 25c lower, while other grades of she stock declined 50c in most cases. Bulls are mostly 25c lower and vealers are 25@50c lower with the late top at \$10.00.

HOGS—Unevenness characterized the week's hog trade, but closing levels show some strength. Weighty offerings scaling 250 lbs. and up are 15@20c higher while

the lighter weight offerings are strong to 10c up. Late all weights from 150@225 lb. sold at \$9.20, while the bulk of 150@270 lb. averages went at \$9.00@9.20. Heavy butchers cashed at \$8.85@8.90. Packing grades are 10@15c higher with \$7.50@8.10 taking the bulk.

SHEEP—Fat lambs are steady to 25c higher for the week. Arizona springers sold up to \$16.40 and best native offerings went at \$16.00. Most of the range lambs brought from \$15.75@16.35, while natives ranged from \$15.25@16.00. Sheep held steady with best shorn ewes at \$6.50; most grassy kinds at \$5.00@5.50. Texas wethers sold from \$7.25@8.15.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)
East St. Louis, Ill., June 2, 1927.

CATTLE—The seasonal decline on she stock expected around this time of the year made its annual appearance this week. Compared with week ago, native steers sold steady to 25c lower; western steers and medium bulls, 25c lower; heifers and low cutters, 25@50c lower; cows, 50@75c lower; good and choice vealers, steady.

Tops for week: Matured steers and yearlings, \$11.50; heifers, \$10.75; mixed yearlings, \$10.25; western steers, \$9.00; bulks for week native steers, \$9.35@11.00;

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, June 2, 1927, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
Hvy. wt. (250-350 lbs.), med-ch.....	\$ 8.80@ 9.30	\$ 8.75@ 9.25	\$ 8.40@ 9.05	\$ 8.65@ 9.10	\$ 8.35@ 9.10
Med. wt. (200-250 lbs.), med-ch.....	9.10@ 9.80	9.00@ 9.50	8.85@ 9.25	8.95@ 9.20	8.65@ 9.25
Lt. wt. (160-200 lbs.), com-ch.....	9.15@ 9.65	9.25@ 9.65	9.00@ 9.25	9.00@ 9.20	9.15@ 9.25
Lt. lt. (130-160 lbs.), com-ch.....	8.90@ 9.60	8.50@ 9.00	9.00@ 9.25	8.65@ 9.20	8.25@ 9.50
Packing hogs, smooth and rough.....	7.85@ 8.40	7.75@ 8.10	7.50@ 8.00	7.35@ 8.15	7.50@ 8.25
Sight. pigs (130 lbs. down), med-ch.....	8.50@ 9.25	8.50@ 9.40	8.75@ 9.25	8.50@ 9.25	9.50@ 10.00
Av. cost and wt., Wed. (pigs excluded)	9.11-247 lb.	9.22-203 lb.	8.73-261 lb.	8.87-224 lb.	8.60-242 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):	11.50@13.75	10.75@12.85	10.75@13.00
Good-ch.....	12.00@13.75	11.00@12.85	11.00@13.00	11.00@12.75	11.00@12.00
STEERS (1,100-1,500 LBS.):	10.60@12.75	10.75@12.25	10.00@11.90	9.85@12.00	9.75@11.50
Chole.....	9.35@11.25	8.50@11.00	8.35@10.75	8.10@10.65	9.00@ 9.85
Good.....	9.75@11.75	9.50@11.50	9.50@11.00	9.40@11.00	9.50@10.25
Medium.....	9.00@11.00	8.25@10.50	8.00@10.00	7.75@ 9.85	8.00@ 9.50
Common.....	8.00@ 9.50	7.25@ 8.50	6.35@ 8.35	6.25@ 8.10	7.75@ 9.00
STEERS (1,100 LBS. DOWN):	11.00@12.25	11.25@12.25	10.75@12.00	10.75@12.25	10.25@11.50
Choice.....	10.25@11.50	9.50@11.00	9.40@11.00	9.40@11.00	9.50@10.25
Good.....	9.75@11.75	9.00@11.00	8.80@10.50	8.75@ 9.85	8.00@ 9.50
Medium.....	9.00@10.60	7.25@ 8.25	6.25@ 8.35	6.25@ 8.10	7.75@ 8.00
Common.....	7.75@ 9.35	6.00@ 7.00	4.75@ 6.25	4.75@ 6.25	5.75@ 6.75
Low cutter and cutter.....	6.75@ 8.00	6.00@ 7.00	4.75@ 6.25	4.75@ 6.25	5.75@ 6.75
LT. YRGL. STEERS AND HEIFERS:	9.25@11.25	9.50@11.00	8.60@10.65	8.65@10.85	9.60@11.75
Good to choice (850 lbs. down)....	9.25@11.25	9.50@11.00	8.60@10.65	8.65@10.85	9.60@11.75
HEIFERS:					
Good-choice (850 lbs. up).....	8.75@10.75	8.50@10.25	7.75@10.35	7.85@10.35	8.75@10.75
Common-med. (all weights).....	6.75@ 9.00	6.25@ 8.50	5.85@ 8.50	5.75@ 8.50	6.50@ 6.75
COWS:					
Good to choice.....	7.25@ 9.50	7.00@ 8.75	7.00@ 9.25	6.65@ 8.65	7.50@ 8.75
Common and medium.....	5.75@ 7.25	5.75@ 7.00	5.75@ 7.00	4.85@ 6.65	6.00@ 7.50
Low cutter and cutter.....	4.65@ 5.75	3.75@ 5.75	4.00@ 5.75	3.60@ 4.85	4.25@ 5.75
BULLS:					
Good-ch. (beef 1,500 lbs. up).....	7.25@ 7.50	6.75@ 7.50	7.00@ 7.35	6.50@ 7.25	6.25@ 6.85
Good-ch. (1,500 lbs. down).....	7.50@ 7.75	7.50@ 8.00	7.00@ 7.50	6.50@ 7.50	6.25@ 7.25
Can-med. (canner and bologna).....	6.00@ 7.50	5.00@ 7.00	5.25@ 7.00	5.00@ 6.50	5.50@ 6.25
CALVES:					
Medium to choice (milk fed. exc.)..	7.00@ 9.00	7.00@ 9.00	6.75@ 9.00	6.75@ 9.00	7.50@ 9.00
Cull-common	5.00@ 7.00	5.00@ 7.00	5.00@ 6.75	5.00@ 6.75	5.50@ 7.50
VEALERS:					
Medium to choice.....	9.75@12.50	7.50@11.50	8.00@11.00	6.50@10.50	8.00@11.00
Cull-common	6.00@ 9.75	5.00@ 7.50	4.00@ 8.00	4.00@ 6.50	5.50@ 8.00
Slaughter Sheep and Lambs:					
Lambs, med. to choice (84 lbs. down).....	14.75@17.25	13.50@16.25	14.25@16.75	15.00@16.50	13.75@16.00
Lambs, com.-cull. (all weights).....	12.25@14.75	11.00@13.50	12.00@14.25	10.50@15.00	11.50@13.75
Yearling wethers, medium to choice.....	12.75@15.15	11.50@13.75	12.25@14.50	9.50@13.75	12.00@14.00
Ewes, common to choice.....	5.00@ 6.75	4.00@ 6.50	4.50@ 6.25	4.50@ 6.50	4.25@ 6.50
Ewes, canners and cull.....	1.75@ 5.00	1.50@ 4.00	1.50@ 4.50	1.25@ 4.50	1.50@ 4.25

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western steers, \$7.75@8.85; good and choice mixed yearlings and heifers, \$9.75 @10.40; cows, \$6.50@7.75.

HOGS—Hogs today broke to new low levels but rallied later. Wednesday was low day for recent years with bulk of light hogs \$9.35@9.40; heavy hogs downward to \$8.85; packing sows, \$7.75, and light pigs as low as \$8.00.

Light pigs are still 50c or more under a week ago but other classes show some improvement; in fact light hogs are 10@15c higher; other classes steady to 15c higher. Top today was \$9.65; bulk 200 lb. down to \$9.50@9.60; 200@240 lb., \$9.25@9.50; 240 lb. up, \$9.00@9.25; packing sows, \$8.00 down; good weight pigs, \$9.00@9.25; light pigs, \$8.00@8.75.

SHEEP—The tendency has been higher in lambs, but prices remain virtually the same as a week ago. Top for lambs was \$16.00; bulk of sales, \$15.75@16.00; culs, \$11.00; odd lots of fat yearlings, \$13.00@13.50; fat ewes, \$5.50@6.50.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., May 31, 1927.

CATTLE—Cattle receipts were liberal the first two days this week, totaling around 6,500 head. Beef steers were plentiful and quality of good average. The market ruled slow and steers are weak to a shade lower, with yearlings 15@25c off.

Best medium weight steers sold at \$11.75, with bulk of all sales \$9.65@11.25. Texas fed steers sold up to \$10.25, and Kansas grassers \$9.35. Mixed yearlings were freely offered and sales ranged largely \$9.35@9.75, with best at \$10.15@10.25.

Cows, heifers and bulls mostly 25c lower. Choice cows sold up to \$8.75, most fair to good kinds \$6.00@8.00 and canners and cutters \$4.25@5.50. Heifers sold mostly \$8.00@9.50 with choice lots up to \$10.50. Bulls mostly \$6.00@6.50, choice grades up to \$7.00. Calves 50c lower, top veals \$9.50.

HOGS—Hog receipts around 12,000 for the two days and values are little changed with last week's close. To-day's top \$9.30 on lights and bulk of all sales \$8.90@9.25. Packing sows \$7.50@8.00.

SHEEP—Sheep receipts light and the market steady to weak. Native lambs \$15.00@15.75, California \$15.75@16.00. Clipped lambs \$13.75@14.00. Feeding lambs \$13.00@14.10. Native ewes \$6.50 down.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)
Omaha, Nebr., June 2, 1927.

CATTLE—Continued liberal receipts of fed steers and yearlings resulted in a lower trend to prices. Choice grades show a decline of 10@15c with others 15@25c lower, some plain light offerings 25@40c off. Bulk earned \$9.25@11.50; light steers, \$11.80; weighty steers, \$12.10, and medium weights, 1,258 lb., \$12.25.

Heifers closed weak to 25c lower, while cows and bulls held steady. Veal prices advanced 50c with practical top \$10.00.

HOGS—While supplies locally have shown considerable expansion, the increase met with a broad demand from both the local packers and order buyers and a comparison of prices, Thursday with Thursday, show a net upturn of 5@10c on all classes. Current bulk follow: 160@200 lb. lights, \$9.15@9.25; top, \$9.25; 200@250 lb. butchers, \$9.00@9.15; 250@300 lb. butchers, \$8.75@9.00; 300@400 lbs. butchers, \$8.50@8.75; packing sows, \$7.50@8.00; stags, \$6.75@7.75.

SHEEP—A sharp drop in receipts resulted in a substantial advance in fat lamb and yearling prices. The advance guard of the Idahoans have been received but there has been a marked decrease in the supplies coming from California. Local feed lots have unloaded a small proportion of their supply of fed yearlings. In a general way the net advance for the period on lambs and yearlings figures around 75c. On Thursday of this week Idahoans reached \$16.75, with yearlings \$14.50. Sheep held steady; best ewes, \$6.00.

SIOUX CITY.

(Special Letter to The National Provisioner.)
Sioux City, Ia., June 1, 1927.

CATTLE—Cattle receipts have been somewhat above normal for the first three days of the week, 12,500 head, or 3,000 more than last week and the corresponding week last year having been received. The bulk of receipts were plain, light yearlings. The supply in this division forced the prices to lower levels.

Prime heavy cattle continued scarce and in strong demand. The butcher market is steady. The following figures are quotable at this time: Choice steers, 1,200 pounds and over, \$12.50@13.00; fair to good steers, \$10.00@11.25; good to prime yearlings, \$11.25@12.00; fair to good, \$10.00@11.50; common to fair steers and yearlings, \$8.00@9.75, with few selling below \$9.00.

Good to choice heifers, \$9.75@11.00; fair to good, \$8.50@9.50; choice heavy cows, \$9.00@9.50; fair to good, \$7.50@9.00; common cows, \$6.00@7.50; canners and cutters, \$4.00@5.50.

HOGS—Hogs strengthened last week but in the face of heavy receipts suffered this week. Light and light lights, \$8.85@9.05; strong weights, \$8.65@8.90; extreme weights, down to \$8.25; sows, \$7.00@7.75.

SHEEP—Receipts very light; spring lambs \$16.00@16.25; woolled lambs, \$14.50; shorn lambs, \$13.75.

ST. PAUL.

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., June 1, 1927.

CATTLE—Holiday influences made for very light receipts the first two days of the week, with the result that all classes sold at nominally strong to unevenly higher terms. Midweek, however, found a reaction in progress, steers and yearlings losing all of their early bloom, while sheep stock and all other classes closed about in line with last Friday.

Top offerings for the period so far were: Medium weight steers at \$11.50; best yearlings, \$11.00, with numerous cars at \$10.75, the bulk of all offerings being from \$9.50@10.40.

She stock continues largely at \$6.75@8.50; cutters, \$4.50@5.50; bulls, \$6.50@6.75.

Vealers are back to a \$10.00 average, this price taking most good lights today.

HOGS—Butcher and bacon hogs were all the way from 15@35c higher for the

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week, with packing sows mostly 25c up and pigs about steady. Recently the bulk of the hogs averaging under 200 pounds cashed at \$9.00@\$9.10, with most heavier butchers \$8.50@\$9.00 and a few down to \$8.25. The bulk of the sows cleared at \$7.75; most pigs \$10.00, a few sorted 130 to 140 pounds upward to \$9.25, or better.

SHEEP—Fat lambs were 25@50c lower, with sheep about steady. Best clipped lambs brought \$14.00, with culs and in between grades largely \$10.00@\$13.00.

Spring lambs cashed mostly at \$15.00@\$15.75; a few culs down to \$12.50. Best shorn ewes brought \$6.00@\$6.50; strong weights largely \$4.50; culs down to \$2.00.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, May 28, 1927, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	9,578	23,700	18,205
Swift & Co.	7,384	17,300	17,897
Morris & Co.	5,538	11,700	—
Wilson & Co.	6,731	12,800	5,383
Amer. Amer. Prov. Co.	1,187	5,500	—
G. H. Hammond Co.	3,661	6,300	—
Libby, McNeill & Libby	563	—	—

Brennan Packing Co., 6,500 hogs. Miller & Hart, 7,100 hogs; International Packing Co., 5,800 hogs; Boyd, Lummus & Co., 6,100 hogs; Western Packing & Provision Co., 11,500 hogs; Roberts & Oake, 7,900 hogs; others, 30,700 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,423	1,285	8,576	5,362
Cudahy Pkg. Co.	3,612	862	6,138	7,772
Fowler Pkg. Co.	713	—	—	—
Morris & Co.	3,253	986	5,700	3,978
Swift & Co.	4,139	801	9,272	5,520
Wilson & Co.	4,391	660	7,234	5,590
Local butchers	735	235	2,601	119

Total 20,366 4,769 39,521 28,341

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	4,953	12,710	6,850
Cudahy Pkg. Co.	6,695	12,293	7,620
Dold Pkg. Co.	1,800	5,647	—
Morris & Co.	3,340	7,096	3,253
Swift & Co.	7,198	10,230	11,787
Eagle Pkg. Co.	29	—	—
M. Glensburg	3	—	—
Glaser Pkg. Co.	40	—	—
Hoffman Bros.	91	—	—
Mayerowich & Valli	35	—	—
Omaha Pkg. Co.	48	—	—
J. Rife Pkg. Co.	17	—	—
J. Roth & Sons	149	—	—
South Omaha Pkg. Co.	200	—	—
Lincoln Pkg. Co.	504	—	—
Morrell Pkg. Co.	166	—	—
Nagle Pkg. Co.	42	—	—
Sinclair Pkg. Co.	362	—	—
Whalen Pkg. Co.	516	—	—
Kennett-Murphy Co.	—	1,895	—
J. W. Murphy	—	6,600	—
Other buyers	—	11,914	—

Total 26,208 68,385 29,510

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	1,718	606	8,871	3,814
Swift & Co.	2,725	3,022	12,067	4,353
Morris & Co.	1,389	477	8,016	2,835
East Side Pkg. Co.	1,512	42	8,044	—
All others	3,103	1,774	18,388	1,554

Total 10,397 5,921 54,431 12,556

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,009	831	12,463	9,639
Armour & Co.	2,867	409	7,691	2,657
Morris & Co.	2,380	379	4,776	1,843
Others	1,482	93	8,061	790

Total 10,638 1,692 32,991 14,929

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	4,240	166	11,532	823
Armour & Co.	3,523	216	10,301	185
Swift & Co.	2,367	102	6,026	179
Sacks Pkg. Co.	50	2	—	—
Smith Bros. Pkg. Co.	58	6	32	—
Local butchers	112	16	—	—
Order buyers and packer shipments	1,741	24	8,828	—

Total 12,091 622 36,719 1,187

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,516	4,116	14,269	559
Cudahy Pkg. Co.	254	2,012	—	—
Hertz Bros.	150	40	—	—
Swift & Co.	3,684	6,518	22,034	764
United Pkg. Co.	1,372	281	—	—
Others	416	76	10,035	—

Total 8,401 13,043 46,338 1,323

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,539	618	3,014	221
Wilson & Co.	2,127	443	2,891	122
Others	94	—	295	—

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	978	493	11,873	1,361
Dold Pkg. Co.	583	24	4,632	—
W. D. Beef Co.	29	—	—	—
Dunn & Osterdag Co.	133	—	—	—
Keece-Le Sturgeon Co.	118	—	—	—

	Cattle.	Calves.	Hogs.	Sheep.
Total	3,760	1,061	6,200	343

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	209	15	7	—
W. D. Beef Co.	213	126	20	5
Indiana Provision Co.	176	46	20	49
Art Wabnitz	—	14	84	12
Maas-Hartman & Co.	36	9	662	—
Steinmetz Packing Co.	2	123	—	72
Kroger Groc. & Bak. Co.	675	384	4,690	310
Lohrey Pkg. Co.	305	171	2,279	—
H. H. Meyer Pkg. Co.	21	—	3,345	—
Wm. G. Rehn's Sons	72	60	—	—
A. Sander Pkg. Co.	4	—	1,325	—
J. Schlaeter's Sons	218	240	—	136
J. & F. Schroth Pkg. Co.	15	7	2,477	—
J. Vogel & Son	12	7	723	—

	Cattle.	Calves.	Hogs.	Sheep.
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	Cattle.	Calves.	Hogs.	Sheep.
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INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	9,779	1,700	4,404	528
Klingan & Co.	26,990	1,955	1,017	887
Indianapolis Abattoir Co.	150	158	13	18
Armour & Co.	3,068	216	50	10
Bell Packing Co.	316	130	—	—
Brown Bros.	107	20	10	—

	Cattle.	Calves.	Hogs.	Sheep.
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	Cattle.	Calves.	Hogs.	Sheep.
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CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
C. A. Freund	122	43	128	74
Sam. Gall.	—	21	—	343
J. Hilberg's Sons	174	—	—	51
Ideal Pkg. Co.	36	9	662	—
Gu Juengling	2	123	—	72
E. Kahn's Sons Co.	675	384	4,690	310
Kroger Groc. & Bak. Co.	305	171	2,279	—
Lohrey Pkg. Co.	5	—	264	—
H. H. Meyer Pkg. Co.	21	—	3,345	—
Wm. G. Rehn's Sons	72	60	—	—
A. Sander Pkg. Co.	4	—	1,325	—
J. Schlaeter's Sons	218	240	—	136
J. & F. Schroth Pkg. Co.	15	7	2,477	—
J. Vogel & Son	12	7	723	—

	Cattle.	Calves.	Hogs.	Sheep.
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	Cattle.	Calves.	Hogs.	Sheep.
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MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	3,095	5,487	7,268	74
U. P. B. Co., N. Y.	105	—	82	—
The Layton Co.	—	—	141	—
R. Gump & Co.	129	43	—	—
Armour & Co., Milw.	486	2,461	—	—
Armour & Co., Chicago	108	—	—	—
N.Y.B.D.M. Co., N. Y.	51	—	—	—
Bimbler & Co., Harrison N. J.	—	—	371	—
Swift & Co., Balti. Md.	—	—	185	—
Swift & Co., Clev., Ohio	25	—	—	—
Butchers	180	553	15	

HIDE AND SKIN MARKETS

Chicago.

PACKER HIDES—There was a light scattered trade during the week, the trading previously having fairly well cleaned up stocks to the end of the month. Around 25,000 to 30,000 hides were reported moved, May take-off. Conditions continue to favor sellers and, with offerings light, the market continues strong.

Spready native steers quoted nominally 21@21½c. Heavy native steers 19c bid, 20c asked; one killer sold a car of heavies alone at 19½c for May, and previous sales at the end of last week at 19c. Extreme native steers sold in a small way, around 2,000 bringing 20c.

Branded steers quoted nominally at 18c; sales at end of last week at 17½c for May. Colorados last sold at 17c and 18c now asked; rumors of trading in between not yet confirmed. Heavy Texas steers nominally 18c; light Texas steers nominally 17½c. Extreme light Texas steers nominally around 18c.

Heavy native cows, 19c asked. One killer sold 6,000 light native cows at 20c early in the week, and the same price was secured at the end of last week. Branded cows nominally 18c, very few available.

One killer sold 1,200 May native bulls at 15c and 300 branded bulls at 13½c; another moved a few March to May bulls at 15c for natives.

SMALL PACKER HIDES—The market was active at the end of last week; five local killers moved June productions, involving around 36,000 hides. All sellers obtained 20c for all-weight native steers and cows, and 18c for branded. One local killer obtained 14c, flat, for all bulls; two killers secured 14c for native bulls and 13c for branded; another secured 14½c for native bulls.

Early this week, a local killer sold a car of June bulls at 14½c for native bulls and 13c for branded. He is still holding June steers and cows. Another killer is also holding June hides. Part of the hides sold are understood to have gone to dealers and in some quarters up to 22c is talked for the lighter end, 25/45 lb., only slightly grubby, on resale.

COUNTRY HIDES—Country hides strong, with stocks light and improvement in quality being shown. Trading necessarily restricted, due to light offerings. Tanners buying only sparingly. Good all-weights, around 47-lb. av., are priced at 17½@18c, selected. Heavy native steers held at 15½@16c; heavy cows and steers together have sold at 15c.

Buff weights are strong and priced at 17@18c, selected. Extremes, good 25/45 lb., reported sold at 20c and 18½@19c, selected, asked for 25/50 lb. weights. Bulls quoted 12@12½c, selected. All-weight western branded nominally 15@15½c, Chicago freight.

CALFSKINS—Packer calfskins are active and stronger. One lot of around 5,000 to 6,000 May skins sold at 23c, and sale of another lot of around 25,000 is reported but as yet unconfirmed.

First salted Chicago city calfskins, quoted nominally around 20@21c for straight weights, and some report declining bids of 21c. Outside city calfskins nominally around 20c. Resalted lots priced 17@19c, selected. Mixed cities and countries nominally around 18½c.

KIPSKINS—Market stronger and quoted nominally around 22c for natives, 21c for over-weights and 19c for branded,

but trading will be necessary to establish actual market. Over-weight last sold at 20c for May but this price has since declined.

First salted Chicago city kips are scarce and nominally around 20@21c, some reporting bids at the high figure. Resalted lots are priced at 19@20c, selected. Mixed cities and countries nominally around 18c.

Packer regular slunks quoted \$1.20@1.25. Hairless last sold at 57½c for 16 in. and over and 30c for under 16 in.

HORSEHIDES—The market is firm. Choice renderers are held at around \$6.50. Some good mixed lots have sold at \$6.00 and up to \$6.25 is now asked. Ordinary country lots are priced down to around \$5.50.

SHEEPSKINS—Dry pelts 20@22c per lb., according to section. Packer shearlings are fairly active and stronger; not many coming in. The quality is improving. One packer sold three cars at \$1.12½, and another packer sold one car at the same figure; now asking \$1.15, and market keeps well cleaned up.

Pickled skins are rather quiet. Nothing much is offered, quotations are around \$7.25@7.50 for straight run of lamb. One car of ribby lambs sold at \$7.25, and a car of California spring lambs, previously reported last week, at \$7.25.

PIGSKINS—No. 1 pigskin strips are rather quiet. One car sold at 7½c, Chicago basis.

Gelatine stocks are quoted nominally around 4@4½c, with the end of the season drawing near.

New York.

PACKER HIDES—The packer hide market is inactive, being already sold up to the end of May, and killers not yet in a mood to offer June hides, considering the present strength in the western market. The market is quoted nominally fully on a par with prices ruling at Chicago. One packer sold a car of spready native steers at the end of last week, dating Jan. to May, at 20c. Early in the week, 700 native bulls were offered at 14½c, and a car of April to June native steers were offered at 20½c. Killers expect to realize higher prices on June hides.

COUNTRY HIDES—The market on country hides is strong but rather quiet. Offerings are very light and, after the recent sharp advance, sellers are not very clear in their ideas of actual values and are not disposed to press for business. Buffs are talked around 17@17½c and extremes held around 19@20c.

CALFSKINS—The calfskin market is stronger and some trading is reported in a confidential way. Six carloads of skins are reported sold at an advance; actual price not divulged but sellers had been asking \$2.25 for 7-9's and \$3.25 for 9-12's, or 15c over last trading prices. Last trading in 5-7's was at \$1.75.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ending May 28, 1927, 4,420,000 lbs.; previous week, 3,865,000 lbs.; same week, 1926, 3,490,000 lbs.; from Jan. 1 to May 28, 101,142,000 lbs.; same period, 1926, 69,268,000 lbs.

Shipments of hides from Chicago for the week ending May 28, 1927, 4,632,000 lbs.; previous week, 4,238,000 lbs.; same week, 1926, 5,518,000 lbs.; from Jan. 1 to May 28, 111,298,000 lbs.; same period, 1926, 110,013,000 lbs.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending May 28, 1927:

CATTLE.

	Week ending	Prev. week.	Cor. week.
Chicago	May 28.	28,279	28,742
Kansas City	25,035	23,428	26,306
Omaha	24,394	22,653	23,093
East St. Louis	10,397	9,649	12,636
St. Joseph	10,912	9,785	10,211
Sioux City	10,333	9,499	9,346
Colorado	1,196	1,107	—
Fort Worth	9,352	—	9,770
Philadelphia	2,042	2,076	2,068
Indianapolis	1,946	1,747	4,476
Boston	1,362	1,458	3,946
New York and Jersey City	10,504	10,233	10,812
Oklahoma City	4,821	5,375	5,220
Total	149,971	126,400	147,166

HOGS.

Chicago	152,900	104,400	93,300
Kansas City	39,521	34,926	39,869
Omaha	49,442	40,875	41,547
East St. Louis	55,431	45,537	34,397
St. Joseph	25,005	23,919	31,940
Sioux City	31,302	27,889	31,064
Colorado	10,970	17,954	—
Fort Worth	1,000	—	2,008
Philadelphia	16,345	17,882	13,458
Indianapolis	40,214	33,504	29,885
Boston	11,968	13,179	14,811
New York and Jersey City	46,833	47,955	40,904
Oklahoma City	6,200	5,720	5,106
Total	499,940	411,780	379,884

SHEEP.

Chicago	41,485	51,877	23,955
Kansas City	128,341	30,409	26,043
Omaha	27,210	33,523	21,020
East St. Louis	12,556	9,283	12,289
St. Joseph	14,136	19,170	12,181
Sioux City	1,672	2,392	1,731
Colorado	—	279	—
Fort Worth	9,974	—	24,873
Philadelphia	3,975	3,692	4,782
Indianapolis	3,323	1,292	745
Boston	3,866	3,894	4,087
New York and Jersey City	51,797	42,000	48,088
Oklahoma City	343	205	417
Total	190,757	198,103	181,120

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending June 4, 1927, with comparisons, are reported as follows:

PACKER HIDES.

	Week ending	Week ending	Cor. week.
June 4, '27.	May 28, '27.	1926.	
Spready native steers	21 @ 21½	19½ @ 20n	@ 15½ n
Heavy native steers	19½ @ 20	18½ b @ 19ax	@ 14
Heavy Texas steers	18 @ 18½	17½ @ 18n	@ 13
Heavy but branded steers	18 @ 18½	@ 17½ n	@ 13
Heavy Colorado steers	17½ @ 18	@ 17	@ 12½
East Light Texas steers	@ 18n	@ 17	@ 12½
Branded cows	@ 18n	@ 17	@ 12½
Heavy native cows	@ 10ax	@ 18	@ 12½
Light native cows	@ 20	@ 19	@ 13½
Native bulls	@ 15	13 @ 13½ n	0 @ 9½
Branded bulls	@ 13½	11½ @ 12n	@ 8
Calfskins	@ 23	21½ @ 22n	@ 19½
Kips, overw't.	22 @ 22½n	20½ @ 21½n	17½ @ 18
Kips, branded	21 @ 21½n	20 @ 20	@ 16
Shunks, regular	1.20 @ 1.25	1.20 @ 1.25	@ 14½
Shunks, hairy	.37½ @ 60	.37½ @ 50	@ 65
Light, Native, Butts, Colorado and Texas steers	per lb. less than heavies.		

CITY AND SMALL PACKERS.

	Week ending	Week ending	Cor. week.
June 4, '27.	May 28, '27.	1926.	
Natives, all weights	@ 20	18½ @ 10n	@ 13
Branded hds.	@ 18	17½ @ 18n	@ 12
Bulls, native	@ 14½	12½ @ 13n	@ 9
Branded bulls	@ 13	10½ @ 11n	@ 9
Calfskins	@ 21b	20 @ 20ax	@ 10½ N
Kips	@ 21b	19 @ 19½n	14½ @ 15
Shunks, regular	1.00 @ 1.0n	1.10 @ 1.15	@ 7½
No. 1	.45 @ 50n	50 @ 55n	25 @ 30N

COUNTRY HIDES.

	Week ending	Week ending	Cor. week.
June 4, '27.	May 28, '27.	1926.	
Heavy steers	.15½ @ 16ax	14½ @ 15n	10½ @ 11
Heavy cows	.15 @ 15	14 @ 14½n	9½ @ 10
Buffs	.17 @ 18ax	15½ @ 16n	10 @ 10½
Extremes	18½ @ 20	17 @ 18½n	12½ @ 13
Bulls	.12 @ 12½ax	12 @ 12½n	7 @ 7½
Calfskins	.17 @ 18n	16 @ 17n	12½ @ 13
Kips	.17 @ 18n	16 @ 16½n	11½ @ 12
Light calf	1.10 @ 1.20	1.10 @ 1.20	65 @ 70
Deacons	1.10 @ 1.20	1.10 @ 1.20	55 @ 60
Shunks, regular	.60 @ 70	.60 @ 70n	55 @ 60
Shunks, hairy	.15 @ 20	.15 @ 20.25	15 @ 20
Horseshides	5.50 @ 6.50	5.00 @ 6.25	5.50 @ 4.50
Hogskins	.50 @ 55	.45 @ 60	20 @ 25

SHEEPSKINS.

	Week ending	Week ending	Cor. week.
June 4, '27.	May 28, '27.	1926.	
Pkrs. shearlgs.	@ 1.12½	@ 1.05	1.30 @ 1.35
Dry pelts	20 @ 22	20 @ 22	20 @ 23

EMIL KOHN, Inc. NEW YORK, N. Y.
Caledonia 0113-0124

Calfskins

Office and Warehouse:
407 East 31st Street

Ship us a small Consignment and see how much better you can do. Results Talk! Information gladly furnished.

ICE AND REFRIGERATION

ICE NOTES.

The Haines City Cold Storage Co., has been incorporated with a capital stock of \$150,000 to do business in Haines City, Fla. The incorporators are Mark Sample, F. A. Sawall and H. J. Howitz.

J. C. Campbell, of San Antonio, Tex., is reported making plans to erect a cold storage plant in Vinton, La. The plans call for an expenditure of \$40,000.

The West Monroe Ice and Cold Storage Co., has been chartered to do business in West Monroe, La. The capital stock is \$25,000.

The East Coast Utilities Co., it is reported, has acquired the plant of the former Rosenegk Brewery, Richmond, Va., and will utilize it and the equipment for a cold storage and ice manufacturing plant. The building contains about 250,000 square feet of cold storage space and has

a daily ice capacity of 50 tons. It is reported that the company has also acquired other ice manufacturing and cold storage plants in the state.

The Upton Cold Storage Co., Rochester, N. Y., will rebuild that portion of its warehouse recently destroyed by fire. The new construction will cost in the neighborhood of \$1,000,000.

The Continents Terminal, Inc., will erect a warehouse and cold storage building in Cleveland, Ohio, to cost \$2,000,000. The building will be at Abbey avenue and Fourteenth street.

The Wm. Bauer Co. is making plans to erect a cold storage and office building in Cleveland, Ohio.

The Galen Cold Storage Co., Clyde, N. Y., has been incorporated with a capital stock of \$100,000.

The Chattanooga Terminal Warehouse

Co., it is reported, has recently purchased five acres of land in Chattanooga, Tenn., on which will be erected a cold and dry storage plant to cost \$750,000.

The Independent Ice and Refrigerator Co., Abilene, Tex., will erect in the near future a cold storage and ice plant to cost about \$21,000.

The Joint Warehouse Committee of New York City, after a study of the warehouse industry in the Metropolitan district, has recommended a number of important reforms in warehouse procedure. Among these are a standard form of warehouse receipt and a cooperative educational advertising campaign. The commission is composed of bankers, shippers and warehousemen.

MAY MEAT TRADE REVIEW.

Continued declines in the price of hogs and pork products featured the wholesale meat trade during May, according to the review of the meat and live stock situation during May, 1927, issued by the Institute of American Meat Packers.

The pork trade as a whole showed some improvement as compared with April, and the relationship between product values and raw material costs was better than for a number of months.

Most pork products are now wholesaling at levels that are from 15 to 30 per cent lower than those which prevailed a year ago. This is especially true of hams and other smoked products. For example, the wholesale prices of regular and skinned smoked hams are about 25 per cent lower, and boiled hams more than 20 per cent lower than a year ago. Bacon and picnics also are about 25 per cent lower than a year ago.

Partly as a result of declines during the last few days, and partly as a result of earlier drops, the wholesale quotations on fresh pork cuts are approximately 30 per cent lower than they were a year ago.

Export Trade Is Improved.

The demand from abroad for American pork products was comparatively slow, although showing some improvement over April.

There was some rather moderate buying of hams and picnics by English traders, but the volume was not as large as it has been previously at this season of the year.

The lard trade abroad was sporadic, but fair on the whole.

In the domestic field the fresh pork trade was fair, considering the fact that supplies were rather liberal. Prices remained about stationary until the last part of the month, when they declined rather sharply. Green meats continued to decline until they reached an unusually low level for this time of the year.

Better Trade With Warm Weather.

The ham trade was slow, because of the backward weather, but with a low level of prices provision men expect a brisk demand as soon as weather conditions improve. There was a good trade for smoked picnics and the bacon trade showed some improvement. The boiled ham business also improved somewhat.

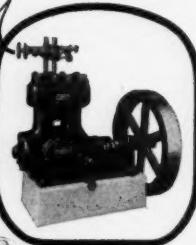
The trade in sweet pickled meats was considered fair. The feeling is that consumption will be stimulated by the present low levels.

The trade in dry salt meats was surprisingly good for this time of the year. Contrary to the general opinion that trade in the flooded areas of the Mississippi Valley will be slow for several months, some provision men point out that the reconstruction work carried on there will improve the demand for food products.

The domestic lard trade was comparatively good, the volume being fully equal to that of last year.

With rather plentiful receipts and declining product prices, hog prices con-

A Good Will Builder

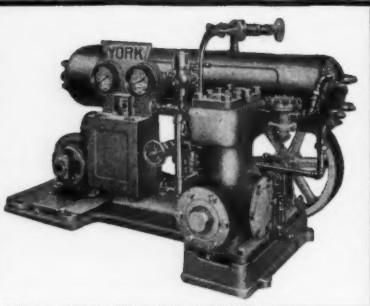


The York Refrigerating unit is furnished in capacities from one half ton upward. Either full automatic or manually controlled. There is a York to meet every refrigerating requirement.

plus a good business builder—that's "YORK"! It's dependable, engineered right, guaranteed to produce its ratings, and is being used by meat and provision merchants everywhere—by the small corner meat market and by the nationally known packers.

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YORK
Manufacturing Company
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Wirfs Gasket will save ice

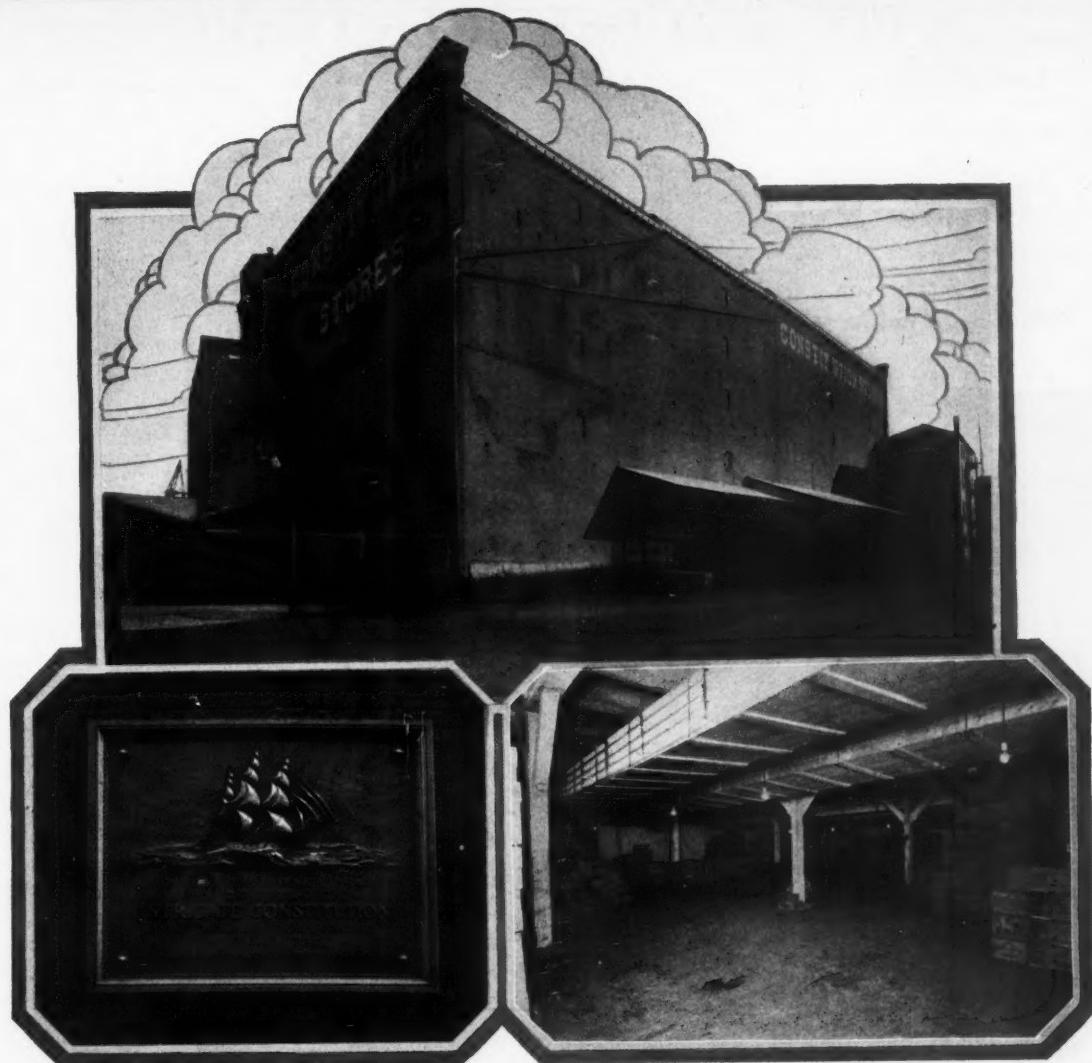
The cold air that leaks out of your refrigerators and storage rooms, through the cracks around the doors doesn't do you any good. Refrigerating and cold storage plants everywhere have learned that this patented gasket will more than pay for its cost in the ice and refrigeration saved.



Wirfs PATENTED "AIRTITE" Gasket

is a flexible, insulated, rubberized strip that hermetically seals doors, keeping the warm air out and the cold air in. It comes in five different sizes to fit any door. Write today for prices and samples so that you can start that saving now.

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Bronze Plate in Wall of Constitution Stores Building

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United Cork Companies

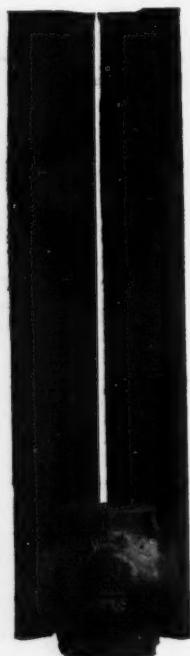
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Lyndhurst, N. J.

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Philadelphia—1042 Ridge Ave.
Boston—45 Commercial Wharf
Baltimore—301 Whitaker Bldg.
Hartford, Conn.—148 S. Highland Ave.

Chicago—1151 Eddy St.
Cleveland—1200 W. 9th St.
Cincinnati—Cincinn. T. W. H. Bldg.
Pittsburgh—624 Bessemer Bldg.
Milwaukee, Wis.—Federal Asbestos
& Cork Ins. Co., Agent.

June 4, 1927.

Architect:**Geo. W. Kelham****Gen. Contractors:****Dinwiddie Construction Co.****Engineers:****Hunter & Hudson
(all of San Francisco)**

At the left is an illustration of two half sections of Mundet Jointite Cork Pipe Covering, and a Mundet Jointite Cork Fitting Cover



All Cold Pipe Lines in the New Russ Building, San Francisco, Are Efficiently Insulated with

Thirty-seven stories high, this tallest building on the Pacific Coast is also one of the most modern in the world.

You can drive your car right into the building, which is provided with a 400-car garage for tenants' use. No more parking troubles. Entrance on two main traffic streets. Then go directly to the office by express elevator. That's just ONE of the modernizations.

In the building are thousands of feet of ice water pipe lines. It is important from the standpoint of economy, year after year, that all such lines be PROPERLY insulated.

MUNDET JOINTITE CORK PIPE COVERING was chosen for this purpose. Our own contract department applied the covering.

Our Practical Refrigerating Engineers cover the entire United States. Our service is complete—we manufacture, consult, sell, and install.

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Manufacturers of Jointite Pure Cork for all cold insulating purposes

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STEVENSON'S 1922

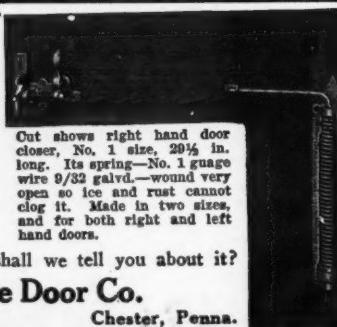
"Man Size" Door Closer
stops the loss—the outflow of dry cold air,
the ruinous inflow of warm moist air—at
unclosed doorways.

Size No. 1 (29½ in.) \$9.50 No. 2 (23½ in.) \$8.50
Prices F. O. B. Chester

State size of doors. Whether right or left
hand. Whether door and frame are flush.

There's only one way to greater economy—shall we tell you about it?

Stevenson Cold Storage Door Co.
1511 West Fourth St.



Out shows right hand door closer, No. 1 size, 29½ in. long. Its spring—No. 1 gauge wire 9/32 galvd.—wound very open so ice and rust cannot clog it. Made in two sizes, and for both right and left hand doors.

Cold Storage Insulation
All Kinds of Refrigerator Construction
Glenwood Avenue
West 22nd St. JOHN R. LIVEZEY PHILADELPHIA, PA.

tinued to decrease. Some of the hogs were not so well finished as in previous months, and yielded as meat a slightly smaller percentage of their live weight.

Beef and Lamb Markets.

Receipts of cattle increased weekly during the month and were the largest since February, although less than for the corresponding period a year ago. The demand for all grades of steers and yearlings was fairly active, with the general market showing a gradual advance until the last part, when it eased off slightly. The market for dressed beef was fairly active, but became a little draggy toward the end of the month.

The quality of hides improved. Stronger prices prevailed and hides were sold well up to production.

Receipts of sheep and lambs increased slightly as compared with the previous month and were larger than a year ago for the same period. After reaching the season's highest point, the market values declined each successive week, mostly on clipped lambs.

California lambs were well sold throughout the month, but declined toward the close with increased receipts, being the last of the season's supply. The first Idaho lambs of the season met with a good demand but sold at lower prices than a year ago.

Eastern markets were fairly steady and held up well until the last week, when prices eased off with increased supplies.

The wool market was somewhat more active, with no change in price.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, June 1, 1927.—Latest quotations on chemicals and soap supplies:

Lagos palm oil in casks of about 1,500 lbs., 83/4@83/8c lb.; olive oil foots, 93/4@10c lb.

East India Cochin cocoanut oil, 15@153/4c lb.; Cochin grade cocoanut oil, domestic, 10½@10¾c lb.; Ceylon grade cocoanut oil, 10½@10¾c lb.

Prime summer yellow cottonseed oil, 10½@11c lb.; raw linseed oil, 11.2@11.7c lb.

Extra tallow, f.o.b. seller's plant, 7½c lb.; dynamite glycerine, nom. 23½c lb.; chemically pure glycerine, nom. 25½c lb.; saponified glycerine, nom. 18c lb.; crude soap glycerine, nom. 16@16½c lb.; prime packers' grease, nom. 6½@6¾c lb.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending May 26, 1927, with comparisons:

BUTCHER STEERS.

	1,000-1,200 lbs.	Week ended	Previous week,	Same week,
Toronto	\$ 9.70	\$ 9.25	\$ 8.50	
Montreal	9.10	9.00	7.75	
Winnipeg	9.00	11.00	7.00	
Calgary	9.75	10.25	6.85	
Edmonton	9.75	10.00	7.00	
Pr. Albert	8.50		6.25	
Moose Jaw	10.25	10.50	7.00	

VEAL CALVES.

Toronto	\$12.50	\$12.00	\$13.00
Montreal	8.50	8.00	10.50
Winnipeg	12.00	12.00	9.50
Calgary	11.00	10.50	11.00
Edmonton	11.00	11.00	8.00
Pr. Albert	9.00		6.00
Moose Jaw	10.00	11.00	10.00

SELECT BACON HOGS.

Toronto	\$10.75	\$10.50	\$16.35
Montreal	11.00	11.50	15.25
Winnipeg	10.00	9.85	15.28
Calgary	10.10	10.25	15.12
Edmonton	9.75	10.25	15.12
Pr. Albert	9.25		14.85
Moose Jaw	10.00	10.00	15.28

GOOD LAMBS.

Toronto	\$14.50	\$15.50
Montreal	*10.00	*10.50
Winnipeg	12.00	12.00
Calgary		13.00
Edmonton		12.00
Pr. Albert	10.50	10.50
Moose Jaw	10.00	12.00

*Spring lambs, per head.



Another big reason... why *Jamison Doors* are well worth the little more that they cost . . .



Your request for our new Catalog No. 13 brings you—quickly—complete information on Jamison Cooler and Freezer Doors and Automatic Ice Chutes. Send for it now and have it when you need it.

There is no art in knowing how to make a cheap product. We could lower Jamison Prices by lowering Jamison quality—and no doubt the Doors still would sell. But our gain in selling such Doors would be just as short-lasting as your "economy" in buying them. There are several reasons why Jamison Cooler and Freezer Doors cost a little more and are well worth it. One of them is the *Jamison Patent Self-Tightening Fastener* shown above.

Constructed with massive, sturdy simplicity . . . with tough drop steel forgings for its moving parts . . . the Jamison Fastener continues to "hold its own" through a lifetime of hard knocks. The harder you slam it the tighter it grips. No slips, no rebounds, no slackening after it takes hold. And how it does take hold! With automatic bull-dog grip it continues to exert a constant inward pressure on the door, against its seals. The door cannot be jarred, pushed, bumped or blown open accidentally or carelessly. The handle must first be turned—and that so easily that a child can do it.

Yes, you can get less Door and less Protection for a little less (first) Cost than a Jamison. In fact, only Jamison's big volume of production keeps our prices as low as they are. But the same factor that makes our volume possible also proves that Jamison superiorities are well worth the difference: *Jamison* Cooler and Freezer Doors outsell all other makes combined. That's food for thought . . . and action!

Jamison Doors

Jamison Cold Storage Door Co.

Hagerstown, Maryland, U. S. A.

Chicago Section

Howard R. Smith, of Shafer & Co., Baltimore, Md., was a visitor to Chicago during the week.

G. E. Briggs, general manager, Swift & Company, East St. Louis, Ill., was greeting old friends in Chicago during the week.

E. F. Rath, general manager of the Rath Packing Co., Waterloo, Ia., made one of his infrequent visits to Chicago this week.

Charles S. Hughes, president of the Hughes-Curry Packing Co., Anderson, Ind., was a business caller in the city during the week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 32,204 cattle, 11,395 calves, 75,162 hogs and 24,414 sheep.

"Jake" Wurmle, of the Wilson Provision Co., Peoria, Ill., called on some of his many friends in the city this week. Jake has a wide acquaintance in the trade.

Prices realized on Swift & Company sales of carcass beef in Chicago for week ending May 28, 1927, on shipments sold out were as follows: Cows, common to good, 11@16c; steers, common to medium, 14@16.50c; steers, good to choice, 17@20c, and averaged 15.93c a pound.

Provision shipments from Chicago for the week ending May 28, 1927, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	Cor. week.
Cured meats, lbs.	15,353,000	16,578,000	18,039,000
Fresh meats, lbs.	38,499,000	43,484,000	37,108,000
Lard, lbs.	6,213,000	7,232,000	5,706,000

B. F. McCarthy, in charge of the New York office of the Bureau of Agricultural

Economics, arrived in Chicago last week to attend the conference for the Livestock Market Reporters. Mr. McCarthy, who heads the government meat grading service in New York, is considered one of the foremost judges of quality in beef, and he is remaining in the city for a few days to study the various phases of marketing meats through the local and national channels.

Dr. C. L. Alsberg, director of the Food Research Institute, Leland Stanford University, Calif., was in Chicago this week en route from Washington to California, stopping at several places on the way to deliver addresses. This institute is making studies in fats, oils and greases which will be of great interest and value to the industries affected when completed. Dr. Alsberg was formerly Chief of the U. S. Bureau of Chemistry, and is an internationally known scientist.

TO ENFORCE FOOD LAWS.

W. G. Campbell, Director of Regulatory Work of the United States Department of Agriculture, will administer the work under the Food, Drug and Insecticide Administration, which takes form on July 1, 1927, according to an announcement by Secretary of Agriculture Jardine.

Dr. P. B. Dunbar, now assistant chief of the Bureau of Chemistry, will be assistant chief of the new administrative unit. This unit, created by an act of Congress, is charged with the enforcement of the Federal Food and Drugs Act, the Tea Inspection Act, the Insecticide and Fungicide Act, the Naval Stores Act, the Import Milk Act, and the Caustic Poison Act.

Mr. Campbell has been connected with the work of enforcement of the Food and Drugs Act since it became effective twenty years ago. He was selected as the first chief inspector, and in that position directed all of the inspection work under the "pure food law" until 1914 when he was promoted to the position of chief of the Eastern District, having charge of both inspection and analytical work in the entire eastern section of the United States. He was promoted in 1917 to the position

of Assistant Chief, Bureau of Chemistry, serving in that capacity until 1921, when he was appointed Acting Chief. He was promoted to the position of Director of Regulatory Work of the Department of Agriculture in 1923, having general supervision of all law enforcement work of the entire department.

Under his new assignment he will in addition have the immediate direction of the work involved in the acts assigned to the Food, Drug and Insecticide Adminstration.

The Food, Drug and Insecticide Administration was created by an Act of Congress, upon the recommendation of the Secretary of Agriculture, for the purpose of separating the work involving scientific research from the work of law enforcement.

PERISHABLE FREIGHT DOCKET.

The subjects listed below will be given consideration by the National Perishable Freight Committee at a Shippers' Public Hearing to be held at committee headquarters, Room 308 Union Station Building, 516 W. Jackson Boul., Chicago, on Tuesday, June 21, 1927, commencing at 10:00 A. M. local time, (9:00 A. M. standard time).

Shippers desirous of presenting their views may appear before the committee or communicate with the Chairman prior to the date mentioned.

Subject No. 1068, *Refrigeration charges from Texas to interstate points; 1616, #Use of salt in refrigeration of fruits and vegetables; 1707, #Furnishing refrigerator cars for 15,000 lbs. minimum; 1711, *Re-icing in body of car; 1718, #Refusal of less than carload perishable freight when temperature is five degrees below zero or lower; 1720, #Charge for salt supplied to fruits and vegetables moving under standard refrigeration service; 1723, #Charge for handling double loads under carriers' protective service against cold; 1729, #Heater service via Indiana Harbor Belt Railroad Company; 1764, #Handling shipments under refrigeration with ventilators open.

Docketed by Carrier.

* Docketed by Shipper.

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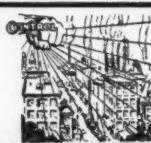
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Quick Reliable Service Guaranteed

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DEATH OF LEMUEL B. PATTERSON

Lemuel B. Patterson, veteran Chicago financier and former packinghouse executive, died suddenly of heart disease this week at Roodhouse, Ill., where he had gone to attend Memorial Day exercises.

He was well known in the meat trade, where he was active for nearly 20 years with Swift & Company, rising to the management of the company's Omaha plant in 1903. He entered the employ of Swift & Company in 1886.

From 1904 to 1912 he was president of the Peoples Ice & Cold Storage Co. of Omaha. Coming to Chicago he became active in business and financial affairs, as well as civic duties.

Louis F. Swift, president of Swift & Company, in commenting on the death of Mr. Patterson, said:

"L. B. Patterson was with Swift & Company for 17 years during a time when the business was in its most intensive period of development. He was a self-made man, always energetic and capable, and worked up from a clerical position to the management of one of our important western packing plants—that at Omaha."

The passing of Mr. Patterson is a distinct loss to the business and civic life of Chicago, as well as to his host of friends in all organizations."

Mr. Patterson is survived by a widow, Mrs. Harriet McAdoo Patterson.

W. H. BALENTINE PASSES ON.

W. H. Balentine, owner and general manager of the W. H. Balentine Packing Co., Greenville, S. C., died suddenly at his home on the afternoon of May 27 after an illness of only a few hours. Death was attributed to acute indigestion.

Mr. Balentine started his business career in Greenville 21 years ago, his first employment being with a grocery concern in the city. Inspired with zeal to make a success in life, it was not long until he had launched out for himself, his first business venture being a retail meat store. Hard work and ability made the business prosper, and in 1905 it was moved to larger and more pretentious quarters, where it remained for 12 years.

When America entered the World War Mr. Balentine had the vision of a packing plant to serve the camps at Greenville, Spartanburg, Columbia and the naval station at Charleston. Undaunted by a lack of capital, he sold his retail meat business and rented a brick building in which the start was made. The business grew and prospered and is now one of the largest privately-owned meat packing plants in the South.

Funeral services were held on May 28, interment being in Greenville.

U. S. MARKET REPORTERS MEET.

The annual Livestock Market Reporters conference was held at the Chicago office of the U. S. Bureau of Agricultural Economics on May 27 and 28. During the two day session many of the reporting problems encountered on the various live stock markets were discussed and their solutions, with general information for the

betterment of the service, was imparted by the representatives who were present.

C. V. Whalin, Chief of the Division of Livestock, Meats and Wools, was chairman for this conference. Representatives from the field offices which are under his charge were: B. F. McCarthy and A. J. Ryan, New York; W. O. Fraser, Boston; C. E. Gibbons, E. W. Baker, Ray Conklin, M. C. Brown, J. G. Cross, and W. C. Davis, Washington; T. T. Swensen, Buffalo; A. L. Austin, Cleveland; A. E. Seaman, Lancaster, Pa.; A. B. Smeby, St. Paul; Chas. Bruce, Omaha; J. D. Hale, St. Joseph; J. L. Mosely, Indianapolis; B. R. Bowman, Cincinnati; M. Y. Griffin, Kansas City; E. K. Hess, St. Louis; Sterling Emens, Fort Worth; E. H. Richards, Wichita; N. W. French, Denver; J. S. Campbell, H. B. Latham, L. T. Skeffington, Don J. Slater, C. C. Green, S. Daniel, W. W. Wheeler, S. Nelson, D. A. Ford, and E. C. Hopkins, Chicago.

At the close of the two day session J. S. Campbell, in charge of the Chicago office, acted as maître d'hôtel, serving a five course dinner in the Lipton Room at the Stock Yards Inn. The old adage, "The proof of the pudding is in the eating," certainly was applied to this repast.

Bearing in mind that all present were judges of live stock and meat, Mr. Campbell demonstrated the value of knowing quality in beef. The diners were informed that the roasts from which their servings had been taken had been selected from choice beef graded by the government grade supervisor.

C. E. Gibbons, member of the Washington office, was master of the after-dinner ceremonies. The various individuals who possessed information pertaining to the new government service of grading and stamping prime and choice beef carcasses were given an opportunity to discuss and explain this new venture.

Scales and Profits

How much do your scales and scalers cost you every year?

Are your scales accurate and of the proper capacity—your scalers conscientious and well-trained?

Do you keep your scales operating within certain narrow "tolerances"?

Scales and their operators play a big part in your profit or loss for the year!

Reprints have been made of six articles which have appeared in THE NATIONAL PROVISIONER on "Weighing in the Meat Plant." In them the selection of scales, training of scalers and the troublesome question of tolerances are discussed. Other articles are to follow.

They may be had by subscribers by filling out and sending in the attached coupon, together with 25c in stamps.

The National Provisioner.

Old Colony Bldg., Chicago.

Please send me the reprints on "Weighing in the Meat Plant."

Name

Street

City..... State.....

Enclosed find 25c in stamps.

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 23.....	28,524	4,180	62,282	18,176
Tues., May 24.....	19,167	3,350	31,193	10,446
Wed., May 25.....	12,198	3,231	22,709	12,831
Thur., May 26.....	15,045	4,654	31,194	14,872
Fri., May 27.....	3,005	931	24,319	11,355
Sat., May 28.....	126	664	5,130	3,887

Total last week.....	69,407	17,016	175,163	72,567
Previous week.....	57,693	15,489	120,830	73,727
Year ago.....	55,293	17,927	127,063	88,964
Two years ago.....	50,750	20,129	142,190	51,180

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 23.....	8,205	55	7,545	2,391
Tues., May 24.....	3,542	...	4,479	2,090
Wed., May 25.....	3,332	...	4,291	7,106
Thur., May 26.....	4,130	21	4,286	1,357
Fri., May 27.....	1,580	...	6,643	6,302
Sat., May 28.....	923	...	1,827	1,529

	Cattle.	Calves.	Hogs.	Sheep.
Total last week.....	21,782	76	29,074	21,602
Previous week.....	17,327	46	20,066	19,393
Year ago.....	16,141	196	27,453	4,609
Two years ago.....	12,733	120	44,752	4,452

Receipts at Chicago Stock Yards thus far this year to May 28, with comparative totals:

	1927.	1926.
Cattle.....	1,171,545	1,232,310
Calves.....	323,290	353,322
Hogs.....	3,216,210	3,156,458
Sheep.....	1,517,183	1,677,770

Combined weekly hog receipts at eleven markets for week ending May 28, with comparisons:

	Week ending May 28.....	583,000
Previous week.....	500,000	
1926.....	509,000	
1925.....	375,000	
1924.....	623,000	
1923.....	707,000	
1922.....	597,000	

Combined receipts at seven markets for the week ending May 28, with comparisons:

	*Cattle	Hogs.	Sheep.
Week ending May 28.....	183,000	502,000	180,000
Previous week.....	166,000	415,000	203,000
1926.....	182,000	439,000	143,000
1925.....	165,000	491,000	128,000
1924.....	195,000	508,000	127,000
1923.....	185,000	591,000	161,000
1922.....	156,000	495,000	165,000

Combined receipts at seven points for the year to May 28, with comparisons:

	*Cattle	Hogs.	Sheep.
1927.....	9,521,000	10,075,000	3,997,000
1926.....	9,586,000	9,978,000	4,217,600
1925.....	7,802,000	12,298,000	4,047,000
1924.....	9,961,000	14,389,000	3,855,000
1923.....	9,945,000	13,766,000	4,230,000
1922.....	9,631,000	10,000,000	3,768,000

*Previous to 1927 calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts, average weight and top average price for hogs, with comparisons:

	Average Number weight received lbs.	Top Average Price.
This week.....	173,000 244	\$ 0.80 \$ 0.25
Previous week.....	120,830 245	7.50 14.70
1926.....	127,063 251	14.55 13.90
1925.....	142,190 235	12.80 11.95
1924.....	150,010 236	7.50 10.10
1923.....	188,207 240	7.40 7.20
1922.....	160,076 239	11.00 10.45

Av. 1922-1926..... 154,600 240 \$ 10.65 \$ 0.15

*Receipts and average weight for week ending May 28, 1927, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.
*Week ending May 28.....	\$10.70	\$ 2.25	\$ 6.25 \$14.10
Previous week.....	10.85	9.65	7.50 14.70
1926.....	9.15	13.90	7.10 15.55
1925.....	10.05	11.95	7.00 13.00
1924.....	9.55	7.25	6.50 14.25
1923.....	9.85	7.10	6.50 13.50
1922.....	8.40	10.45	7.10 12.20

Av. 1922-1926..... \$ 9.40 \$10.15 \$ 6.85 \$13.70

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending May 28.....	49,200	143,300	52,600
Previous week.....	40,306	100,764	54,334
1926.....	39,152	99,610	35,255
1925.....	38,017	97,438	46,728
1924.....	36,017	109,905	39,979

*Saturday, May 28, estimated.

Chicago packers hog slaughters for the week ending May 28, 1927:

Armour & Co.	23,700
Swift & Co.	17,300
Hammond & Co.	6,300
Morris & Co.	11,700
Wilson & Co.	12,800
Boyd-Lunham	6,100
Western Packing Co.	11,500
Roberts & Oake	7,900
Miller & Hart	7,100
Independent Packing Co.	5,800
Brennan Packing Co.	6,800
Agar Packing Co.	5,000
Others	25,700
Total	152,900
Previous week	104,400
1926	93,300
1925	88,700
1924	121,900

(For Chicago livestock prices see page 48.)

June 4, 1927.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Cariot Trading, Thursday,
June 2, 1927.

Green Meats.

Regular Hams—	
8-10 lbs. avg.	@19 1/2
10-12 lbs. avg.	@18 1/2
12-14 lbs. avg.	@17 1/2
14-16 lbs. avg.	@17 1/2
16-18 lbs. avg.	@17 1/2
18-20 lbs. avg.	@17 1/2

Skinned Hams—	
14-16 lbs. avg.	@19
16-18 lbs. avg.	@19
18-20 lbs. avg.	@18 1/2
20-22 lbs. avg.	@16 1/2
22-24 lbs. avg.	@16 1/2
24-26 lbs. avg.	@15 1/2
25-30 lbs. avg.	@15 1/2

Picnics—	
4-6 lbs. avg.	@13 1/2
6-8 lbs. avg.	@11 1/2
8-10 lbs. avg.	@11
10-12 lbs. avg.	@10 1/2
12-14 lbs. avg.	@10 1/2

Bellies—(square cut and seedless)	
6-8 lbs. avg.	@22 1/2
8-10 lbs. avg.	@20 1/2
10-12 lbs. avg.	@18
12-14 lbs. avg.	@17 1/2
14-16 lbs. avg.	@16 1/2
16-20 lbs. avg.	@16

Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	@21 1/2
10-12 lbs. avg.	@20
12-14 lbs. avg.	@19
14-16 lbs. avg.	@19
16-18 lbs. avg.	18@19
18-20 lbs. avg.	18@19

Bologna Hams—(house run)	
16-18 lbs. avg.	@19
18-20 lbs. avg.	@19
20-22 lbs. avg.	18@19

Skinned Hams—	
14-16 lbs. avg.	@20 1/2
16-18 lbs. avg.	@20 1/2
18-20 lbs. avg.	@20
20-22 lbs. avg.	@19
22-24 lbs. avg.	@18 1/2
24-26 lbs. avg.	@17 1/2
25-30 lbs. avg.	@16 1/2

Picnics—	
4-6 lbs. avg.	@14
6-8 lbs. avg.	@12 1/2
8-10 lbs. avg.	@11 1/2
10-12 lbs. avg.	@11 1/2
12-14 lbs. avg.	@11

Bellies—(square cut and seedless)	
6-8 lbs. avg.	@23 1/2
8-10 lbs. avg.	@21 1/2
10-12 lbs. avg.	@19
12-14 lbs. avg.	@18 1/2
14-16 lbs. avg.	@17 1/2
16-20 lbs. avg.	@17

Dry Salt Meats.

Extra short clears, 35/45.	
	@13
Extra short ribs, 35/45.	@13
Regular plates, 6-8.	@11 1/2
Clear plates, 4-6.	@9
Jowl butts.	@8%

Fat Backs—	
8-10 lbs. avg.	@9%
10-12 lbs. avg.	@10%
12-14 lbs. avg.	@10 1/2
14-16 lbs. avg.	@11 1/2
16-18 lbs. avg.	@11 1/2
18-20 lbs. avg.	@11 1/2
20-25 lbs. avg.	@12 1/2

Clear Bellies—	
16-18 lbs. avg.	@14 1/2
18-20 lbs. avg.	@14 1/2
20-25 lbs. avg.	@14 1/2
25-30 lbs. avg.	@14
30-35 lbs. avg.	@13 1/2
35-40 lbs. avg.	@13 1/2
40-50 lbs. avg.	@13 1/2

Pure Vinegars	
A. P. CALLAHAN & COMPANY	
2407 SOUTH LA SALLE STREET	
CHICAGO, ILL.	

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, MAY 28, 1927.

LARD—	Open.	High.	Low.	Close.
May	12.70	12.67 1/2	12.67 1/2	12.67 1/2
July	12.70	13.00	12.70	13.00
Sept.	12.87 1/2	13.20	12.87 1/2	13.20
CLEAR BELLIES—				
May	14.20	14.62 1/2	14.62 1/2	14.50
July	14.20	14.75	14.62 1/2	14.70
SHORT RIBS—				
May	12.85	12.87 1/2	12.85	12.87 1/2
July	12.85	13.00	12.85	12.87 1/2

MONDAY, MAY 30, 1927.

Memorial Day. Board Closed.				
TUESDAY, MAY 31, 1927.				
LARD—				
Open.	High.	Low.	Close.	
May	12.90	12.90	12.70	12.70
July	12.92 1/2-13.00	13.00	12.75	12.80-82 1/2
Sept.	13.20	13.20	12.95	13.00
Oct.	13.30	13.30	13.07 1/2	13.10
CLEAR BELLIES—				
May	14.40	14.40	14.40	14.40
July	14.40	14.40	14.40	14.40
Sept.	14.40	14.40	14.40	14.40
SHORT RIBS—				
July	13.00	13.00	12.80	12.80
Sept.	13.00	13.00	12.80	12.80

THURSDAY, JUNE 2, 1927.

LARD—	Open.	High.	Low.	Close.
July	12.85	12.82 1/2	12.80	12.82 1/2
Sept.	13.02 1/2-05	13.05	12.90	12.92 1/2
Oct.	13.12 1/2	13.15	13.00-02 1/2	13.02 1/2
CLEAR BELLIES—				
July	14.35	14.35	14.35	14.35
Sept.	14.35	14.35	14.35	14.35
SHORT RIBS—				
July	12.65	12.65	12.65	12.65
Sept.	12.60	12.60	12.60	12.60

FRIDAY, JUNE 3, 1927.

LARD—	Open.	High.	Low.	Close.
July	12.82 1/2	12.82 1/2	12.70	12.70
Sept.	13.02 1/2-05	13.05	12.90	12.92 1/2
Oct.	13.12 1/2	13.15	13.00-02 1/2	13.02 1/2
CLEAR BELLIES—				
July	14.45	14.45	14.45	14.45
Sept.	14.45	14.45	14.45	14.45
SHORT RIBS—				
July	12.85	12.85	12.80	12.65n
Sept.	12.85	12.85	12.80	12.80ax

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The Advertiser
Mention
THE NATIONAL PROVISIONER

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, June 2, 1927, with comparisons, were as follows:

Week ending	Prev. week.	Cor. week.
June 2.	8,393	13,689
Anglo-American Prov. Co.	5,101	4,511
Swift & Co.	8,901	5,875
G. E. Hammond Co.	5,194	11,004
Moris Co.	5,274	5,956
Wilson & Co.	4,409	6,400
Boyd-Lunham Co.	6,885	8,065
Western Pkg. & Prov. Co.	5,206	5,343
Roberts & Oak.	5,206	3,780
Independent Packing Co.	3,717	6,149
Brennan Packing Co.	3,900	6,266
Agar Packing Co.	2,000	4,001
Total	73,451	105,296
		68,087

CHICAGO RETAIL FRESH MEATS.

Beef.

No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	25	22
Rib roast, light end.	36	28
Chuck roast.	24	20
Steaks, round.	40	30
Steaks, sirloin, first cut.	40	32
Steaks, porterhouse.	50	35
Steak, round, boneless.	28	25
Beef stew, chuck.	20	18
Corned briskets, boneless.	24	22
Corned plates.	16	12
Corned rumps, boneless.	25	22

Lamb.

Good.	Com.
Hindquarters	45
Legs	45
Stews	20
Chops, shoulder	25
Chops, rib and loin.	55

Mutton.

Legs.	Stew.	Shoulders.	Cutlets.	Rib and loin chops.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Week ending, Cor. week,
June 4. 1926.

Prime native steers	19 @ 20	17 @ 19
Good native steers	16 @ 18	15 @ 17
Steer Loins	14 @ 16	13 @ 15
Heifers, good	13 @ 15	13 @ 15
Cows	11 @ 16	10 @ 14
Hind quarters, choice	25 @ 26	24 @ 24
Fore quarters, choice	16 @ 16	15 @ 15

Beef Cuts.

Steer Loins, No. 1	@ 42	@ 30
Steer Loins, No. 2	38 @ 38	28 @ 28
Steer Short Loins, No. 1	34 @ 34	30 @ 30
Steer Short Loins, No. 2	48 @ 48	35 @ 35
Steer Loin Ends (hips)	30 @ 30	23 @ 23
Steer Loin Ends, No. 2	29 @ 29	22 @ 22
Cow Loins	25 @ 25	21 @ 21
Cow Short Loins	30 @ 30	20 @ 20
Cow Loin Ends (hips)	18 @ 18	17 @ 17
Steer Ribs, No. 1	27 @ 27	20 @ 20
Steer Ribs, No. 2	25 @ 25	19 @ 19
Cow Ribs, No. 1	18 @ 18	16 @ 16
Cow Ribs, No. 2	18 @ 18	16 @ 16
Cow Ribs, No. 3	13 @ 13	12 @ 12
Steer Rounds, No. 1	19 @ 19	16 1/2 @ 16 1/2
Steer Rounds, No. 2	18 1/2 @ 18 1/2	16 @ 16
Steer Chucks, No. 1	14 1/2 @ 14 1/2	12 @ 12
Steer Chucks, No. 2	13 1/2 @ 13 1/2	11 1/2 @ 11 1/2
Cow Rounds	17 @ 17	15 1/2 @ 15 1/2
Cow Chucks	12 1/2 @ 12 1/2	10 1/2 @ 10 1/2
Steer Plates	11 1/2 @ 12 1/2	11 @ 11
Medium Plates	10 @ 10	9 @ 9
Briskets, No. 1	16 @ 16	17 @ 17
Briskets, No. 2	12 @ 12	13 @ 13
Steer Navel Ends	9 @ 9	8 1/2 @ 8 1/2
Cow Navel Ends	9 @ 9	8 1/2 @ 8 1/2
Fore Shanks	8 1/2 @ 8 1/2	8 @ 8
Hind Shanks	8 1/2 @ 8 1/2	8 @ 8
Rolls	24 @ 24	20 @ 20
Strip Loins, No. 1, boneless	50 @ 50	45 @ 45
Strip Loins, No. 2	40 @ 40	35 @ 35
Strip Loins, No. 3	35 @ 35	30 @ 30
Sirloin Butts, No. 1	34 @ 34	25 @ 25
Sirloin Butts, No. 2	25 @ 25	15 @ 15
Sirloin Butts, No. 3	15 @ 15	12 @ 12
Beef Tenderloins, No. 1	70 @ 70	75 @ 75
Beef Tenderloins, No. 2	65 @ 65	70 @ 70
Rump Buts	18 @ 18	18 @ 18
Flank Steaks	18 @ 18	14 @ 14
Shoulder Clods	15 @ 15	15 @ 15
Hanging Tenderloins	10 @ 10	10 @ 10

Beef Products.

Brains (per lb.)	11 @ 11	12 1/2 @ 13
Hearts	8 @ 8	12 @ 12
Tongues	22 @ 20	29 1/2 @ 32
Sweetbreads	40 @ 40	32 @ 32
Ox-Tail, per lb.	9 @ 10	5 @ 9
Fresh Tripe, plain	8 @ 8	4 @ 4
Fresh Tripe, H. C.	7 1/2 @ 7 1/2	6 1/2 @ 6 1/2
Livers	10 @ 12	10 @ 13
Kidneys, per lb.	10 @ 10	10 @ 10 1/2

Veal.

Choice Carcass	19 @ 20	20 @ 22
Good Carcass	14 @ 18	16 @ 19
Good Saddles	18 @ 20	20 @ 20
Good Backs	10 @ 15	12 @ 17
Medium Backs	10 @ 12	11 @ 12

Veal Products.

Brains, each	12 @ 13	14 1/2 @ 15 1/2
Sweetbreads	65 @ 65	60 @ 60
Calf Livers	44 @ 44	38 @ 38

Lamb.

Choice Lamb	32 @ 32	36 @ 36
Medium Lamb	28 @ 28	34 @ 34
Choice Saddles	35 @ 35	40 @ 40
Medium Saddles	33 @ 33	38 @ 38
Choice Fore	28 @ 28	30 @ 30
Medium Fore	26 @ 26	28 @ 28
Lamb Fries, per lb.	32 @ 32	32 @ 32
Lamb Tongues, each	13 @ 13	13 @ 13
Lamb Kidneys, per lb.	25 @ 25	25 @ 25

Mutton.

Heavy Sheep	12 @ 12	11 @ 11
Light Sheep	15 @ 15	16 @ 16
Heavy Saddles	15 @ 15	14 @ 14
Light Saddles	18 @ 18	20 @ 20
Heavy Fore	10 @ 10	10 @ 10
Light Fore	12 @ 12	12 @ 12
Mutton Legs	20 @ 20	20 @ 20
Mutton Loins	20 @ 20	20 @ 20
Mutton Stew	10 @ 10	12 @ 12
Sheep Tongues, each	13 @ 13	13 @ 13
Sheep Heads, each	10 @ 10	10 @ 10

Fresh Pork, Etc.

Dressed Hogs	17 1/2 @ 19	25 @ 25
Pork Loins, 8@10 lbs. avg.	22 @ 22	31 @ 31
Hams	22 @ 22	30 @ 30
Bellies	26 @ 26	29 @ 29
Calas	15 @ 15	18 1/2 @ 18 1/2
Skinned Shoulders	14 @ 14	19 1/2 @ 20
Tenderloins	65 @ 65	60 @ 60
Spann Ribs	12 @ 12	16 @ 16
Leaf Lard	13 @ 13	18 @ 18
Back Fat	14 @ 14	16 @ 16
Butts	18 @ 18	25 @ 25
Hocks	15 @ 15	15 @ 15
Tails	13 @ 13	16 @ 16
Neck Bones	5 @ 5	6 @ 6
Tail Bones	12 @ 12	12 @ 12
Slip Bones	9 @ 9	9 @ 9
Blade Bones	15 @ 15	15 @ 15
Pigs' Feet	6 @ 6	8 @ 8
Kidneys, per lb.	10 @ 11	9 @ 9
Livers	4 1/2 @ 5	5 @ 5
Brains	15 1/2 @ 18	18 @ 18
Ears	9 @ 9	8 @ 8
Snots	9 @ 9	9 @ 9
Heads	10 @ 10	10 @ 10

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton
Country style sausage, fresh in link
Country style sausage, smoked in bulk
Mixed sausage, fresh
Frankfurts in sheep casings
Frankfurts in hog casings
Bologna in beef bungs, choice
Bologna in cloth, paraffined, choice
Bologna in beef middles, choice
Liver sausage in hog bungs
Head cheese
New England luncheon specialty
Minced luncheon specialty
Tongue sausage
Blood sausage
Polish sausage
Souse

DRY SAUSAGE.

Cervelat, choice, in hog bungs
Cervelat, new condition, in hog bungs
Thuringer Cervelat
Farmer
Holstein
B. C. Salami, choice
Hilf. C. Salami, choice, in hog bungs
Frisses, choice, in hog middles
Genoa style Salami
Pepperoni
Mortadella, new condition
Capicolla
Italian style hams
Virginia hams

DRY SAUSAGE IN OIL.

Bologna style sausage in beef rounds—
Small tins, 2 to crate	\$7.00
Large tins, 1 to crate	8.00
Frankfurt style sausage in sheep casings—
Small tins, 2 to crate	8.50
Large tins, 1 to crate	9.50
Frankfurt style sausage in pork casings—
Small tins, 2 to crate	7.50
Large tins, 1 to crate	9.00
Smoked link sausage in pork casings—
Small tins, 2 to crate	7.50
Large tins, 1 to crate	8.50

SAUSAGE MATERIALS.

Regular pork trimmings
Special lean pork trimmings	15 @ 15
Extra lean pork trimmings	16 1/2 @ 16 1/2
Neck bone trimmings	10 @ 10
Pork cheek meat	10 @ 10
Pork hearts	6 1/2 @ 6 1/2
Fancy boneless beef meat (heavy)	14 1/2 @ 14 1/2
Beef necks	13 @ 13
Beef trimmings	12 @ 12
No. 1 beef trimmings	12 1/2 @ 12 1/2
Beef hearts	7 @ 7
Beef cheeks (trimmed)	10 @ 10
Dr. canner cows, 300 lbs., and up	9 1/2 @ 9 1/2
Dr. cutters, 400 lbs., and up	10 @ 10
Dr. bologna bulls, 500@700 lbs.	11 1/2 @ 11 1/2
Beef tripe	3 1/2 @ 3 1/2
Cured pork tongues (can trim.)	18 1/2 @ 18 1/2

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce, per set	180 @ .20
Beef rounds, domestic, 140 sets per tierce, per set	280 @ .32
Beef rounds, export, 225 sets per tierce, per set	266 @ .30
Beef middles, 110 sets per tierce, per set	1.20 @ 1.25
Beef bungs, No. 1, 400 pieces per tierce, per piece	1.20 @ 1.25
Beef bungs, No. 2, 400 pieces per tierce, per piece	2.20 @ .24
Beef wensands, No. 1, per piece	.16 @ .16
Beef wensands, No. 2, per piece	.04 @ .06
Beef bladders, small, per dozen	.21 @ .35
Beef bladders, medium, per dozen	2.00 @ 2.50
Beef casings, medium, per bdl. 100 yds.	.22 @ .25
Hog casings, narrow, per bdl.	2.75 @ 3.10
Hog middles, without cap, per set	.16 @ .16
Hog middles, with cap, per set	.20 @ .20
Hog bungs, export	.37 @ .37
Hog bungs, large prime	.28 @ .28
Hog bungs, medium	.20 @ .20
Hog bungs, small prime	.10 @ .12
Hog bungs, narrow	.07 @ .08
Hog stomachs, per piece

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$14.00
Honeycomb tripe, 200-lb. bbl.	16.00
Pocket honeycomb tripe, 200-lb. bbl.	18.00
Pork feet, 200-lb. bbl.	17.50
Pork tongue, 200-lb. bbl.	6.00
Lamb tongues, long cut, 200-lb. bbl.	42.00
Lamb tongues, short cut, 200-lb. bbl.	51.00
Mess pork, regular	30.00
Family back pork, 20 to 34 pieces	33.00
Family back pork, 35 to 45 pieces	34.00
Clear back pork, 40 to 50 pieces	26.50
Clear plate pork, 35 to 45 pieces	20.50
Clear plate pork, 25 to 35 pieces	22.00
Brisket pork	30.50
Bean pork	20.50
Plate beef	20.50
Extra plate beef, 200 lb. bbls.	22.00
Ash pork barrels, black iron hoops	\$1.67 1/2 @ 1.72 1/2
Oak pork barrels, black iron hoops	1.90 @ 1.95
Ash pork barrels, galv. iron hoops	1.87 1/2 @ 1.92 1/2
White oak ham tierces	2.35 @ 2.38
Red oak lard tierces	2.37 1/2 @ 2.40
White oak lard tierces	2.57 1/2 @ 2.62 1/2

COOPERAGE.

Ash pork barrels, black iron hoops	\$1.67 1/2 @ 1.72 1/2
Oak pork barrels, black iron hoops	1.90 @ 1.95
Ash pork barrels, galv. iron hoops	1.87 1/2 @ 1.92 1/2
White oak ham tierces	2.35 @ 2.38
Red oak lard tierces	2.37 1/2 @ 2.40
White oak lard tierces	2.57 1/2 @ 2.62 1/2

OLEOMARGARINE.

Retail Section

Meet the Meat Man

Here's where he tells you things that will help you to make more money.

Good Hints for Spring Trade

Cassidy Tells O'Toole How He Can Combat Summer Slump.

By John C. Cutting, Director, Department of Retail Merchandising, Institute of American Meat Packers.

As Cassidy walked briskly toward the main door of O'Toole's Fancy Meat Emporium, he beheld the portly figure of the proprietor listlessly looking out. He failed to rouse himself from his lethargy when the packer salesman stepped inside.

"Hello, Mr. O'Toole," chirped Cassidy, as he buried a small hand in O'Toole's ham-like paw. "You look as cheerful as an iceman in the Arctic."

"Sure, now, Dennis," O'Toole replied, "'tis little I have to make me smile."

Has O'Toole Got Spring Fever?

"I'll tell you what's the matter with you, Michael," explained Cassidy. "You think you've got spring fever, but your liver hasn't turned over."

"Liver? Liver?"

"Sure," piped up the salesman. "Haven't you heard the Biblical quotation: 'The butcher loveth a cheerful liver?'"

"I never did," replied O'Toole. "And what's more," he added, as Cassidy's eyes sparkled, "I don't believe you ever did, either."

"Listen, Michael. This is the age of electricity, so why should we waste time here gassing?"

"The emissary of the packinghouse hath spoken wisely," agreed O'Toole.

"You've got as much pep today as a lame snail," began Cassidy. "Everything looks dark, doesn't it?"

Clean Up the Store.

"I'm the doctor, Michael," added Cassidy solicitously. "I prescribe that you have your clerk get busy with some hot water, lye, and a flock of brushes. Wash up the inside, and then go outside and throw a barrage of water and soap over the front of your shop."

"But I cleaned that a month ago," expostulated the be-aproned Harp.

"And I cleaned my teeth only this morning," returned Cassidy.

"Take out all the meats and clean your cases thoroughly. Use a little nickel polish on those metal fittings. That tarnish will come off like a man's beard. . . ."

"Sure, now, Dennis," argued O'Toole, "this is a meat store."

"An' I know that," Cassidy replied, "but it won't be long, unless you can get customers crossing the threshold."

O'Toole nodded his head sadly as he remembered the slump in last week's trade.

Keep Up With Public's Habits.

"Here are a few things you've got to recognize, Michael," began Cassidy. "It's June and many customers aren't over their

spring fever yet. Your fresh meat sales may have fallen off because the warm weather has taken housewives' minds off the necessity for as many hot meals. You've got to do something to get out of the rut. You've got to turn over a new leaf."

"For instance: That's a terrible looking awning you've got hanging out. Have a new one put up. Get some stripes into it. Make it snappy. You've got to make people notice you."

O'Toole remained silent, but his Gaelic mind began to work.

"Why not run a special twice weekly. Put a low price on it. Get customers into your store. Give them a little extra service."

"The weather affects peoples' buying habits. Unless you change your merchandising tactics to meet this, the public is going to forget who you are, or what you sell."

"Dennis, this is almost too much. Remember, I'm a butcher. Why tell me all that?"

"I'm content when I've got the meat, and people come in and buy it. What more is necessary, I'd like to know?"

"Honest, Michael," said Cassidy disparagingly, "'tis discouraged I could be with you."

"Sure, an' I could be discouraged with myself," added the boss.

Attracting Summer Trade.

"Look at those cases for instance." Cassidy directed the proprietor's gaze toward the half-empty cases. "Why don't you fill those cases up with platters of tempting cuts?"

"Get a little parsley trimming for the platters. Put some tags on the platters. Let people know what you're selling."

"Another thing, Michael," Cassidy added, "why not send around to your best trade a special letter, with a price list

which will hold good over the week-end?"

"I begin to feel better already, Dennis," laughed O'Toole.

"That's fine. You know, Michael, if you're licked in your mind, you might as well turn the key in the door. Snap out of this slough of despond, and before you know it, you'll be knocking Dull Trade for a row of net profits."

Cassidy passed out.

"Sure, now," soliloquized O'Toole, "'tis the first time that bird forgot to take my order."

Little did the proprietor know that the first delivery the next day would find a wagon unloading an ample order consigned to Michael O'Toole. Cassidy could talk and think at the same time, even if he did his order writing outside the shop!

Another story about Cassidy and O'Toole will appear in an early issue. Watch for it.

NEWS OF THE RETAILERS.

A new business, under the name of the Palace Market, has been opened in Everett, Wash. The proprietors are P. H. Peterson and Harry Schumacker. The business is located at Hewitt and Hoyt avenues.

Louis Sanguinetti and W. A. Spooner have opened a new retail meat store at Lodi, Calif.

The Arcade Market at Fourth and Van Buren street, Phoenix, Ariz., has been opened by Welnick brothers.

George W. Smith, senior member of the Smith & Imel grocery and meat market on North Meridian street, Portland, Ind., has sold his interest in the store to Jack Imel, brother of the junior member of the firm.

The Glendora Meat Market, Glendora, Calif., has been sold. The new owner is Roy Arnold, Azusa, Calif. He is also owner of the Central Cash Market in the latter city.

Blanchette & Nichols have sold their grocery and meat market in Elk River, Minn., to Colbinger & Graves of Minneapolis.

Three Hays brothers, Hershel, Vollie and Teddy, are the new proprietors of the Central Market, Clarinda, Ia., having purchased the business from I. Sherman.

The Wisconsin Packing Co. is the name of the new firm of which Joseph Di Ulio and Roger Severini are proprietors and which will shortly open a wholesale and retail meat business in Hurley, Mich. It is expected that the new firm will be ready to do business about June 15.

A second meat market will be opened by the Universal Grocery Co., of Madison, Wis. The business will be at 906 East Johnson street, and will be under the management of N. F. Nolter. With the opening of the new store the company will have two meat retailing businesses in the city.

H. C. Finch has purchased the Independent Meat Market at 127 East Main street, Bozeman, Mont., from R. H. Hudleston.

H. M. Russell has established a meat market at the corner of Eighth avenue and Granville street, North Vancouver, B. C.

Announcement of the sale of the D. E. Nebergall meat market on Ninth avenue, Eugene, Ore., has been made. The market has been owned by the D. E. Nebergall Meat Co., Albany. Retail markets



WHAT'S THE MATTER WITH O'TOOLE?

have been maintained at Eugene, Albany and Corvallis.

W. C. Simpson has sold his grocery and meat business at 1131 Clinton avenue, Fresno, Calif., to Clarence E. Edgar.

C. F. Cook has purchased the meat business at 1016 University avenue, Berkeley, Calif., from H. Banister.

Ayers Brothers, Lansing, Mich., have erected a meat market adjoining their grocery store.

E. H. Deery has succeeded Valentine Kolb in the ownership of the Multnomah Market, 512 Washington street, Portland, Ore.

C. J. Egbert has purchased the Fourth Ward Meat Market, Junction City, Kans., from Bisheimer & Hartshorn.

Jerome Cates has purchased the Cate-wood meat and grocery business at 1710 W. 16th street, Oklahoma City, Okla.

Milo Lucas has purchased the meat business of Brinson Bros. in Holdenville, Okla.

O. C. Bragg has purchased the interest of his partner, Ed. Carlton, in the Sanitary Meat Market, in Paul's Valley, Okla.

Cope & Blount have purchased the I. M. Maltoy meat market in Hammon, Okla.

Ed. Huguenin has engaged in the meat and grocery business at Blackwell, Okla.

L. B. Sweet has been succeeded in the meat business in Marcellus, Mich., by Elgin Dougherty.

Fred Rine has sold his East Side Market at 1604 Nile street, Bakersfield, Calif., to G. A. Kelso.

J. R. Kauffman has purchased the Myers Sanitary Market from W. A. Myers, Ceres, Calif.

Louis T. Casaretto has purchased the interest of his partner, G. B. Merrill, in the City Market in Redwood City, Calif.

Wm. Henning has engaged in the meat business at Wolsey, S. D.

Oscar Gilman has sold the O. K. Market, Broadwater, Nebr., to G. Schaer.

I. J. Wehrman has sold his interest in the City Meat Market, Nelson, Nebr., to William Bunn.

Mr. Peterson has sold his interest in

the meat business of Lindblom & Peterson, Genoa, Nebr., to J. F. Young.

E. C. Anderson has purchased the interest of his partner in the meat business of Anderson & Loll, Tillamook, Ore.

Theodore Verheyen has purchased the business of the Banner Meat Co. in Cheney, Wash.

Fred Lawrey has engaged in the meat business in Monitor, Ore.

Page's Quality Market, Portland, Ore., has been incorporated with a capital of \$5,000.

Cecil Gholson has purchased the meat business of N. N. Neiman in Zillah, Wash.

Peterson & Schumacher have purchased the Independent Market, in Everett, Wash., and have changed the name to the Palace Market.

NEW WISCONSIN RETAIL GROUP.

A new organization of retail meat dealers has been formed among the meat dealers of Wood and Portage counties in Wisconsin. The organization meeting was held recently at Stevens Point with 54 retailers present, and the group was formally installed in the state organization by Jacob Herman, state president; Emil Priebe, state secretary; Joe Seng, past national president, and A. J. Gohn, state treasurer.

Officers of the new group are: President, Charles Miller; vice-president, Frank Jerzak; secretary, Joe Bombera; and treasurer, Frank Jakusz.

Toastmaster at the banquet which preceded the installation was Fred Krausen of New London. Plans were made for organizing into one group all the towns represented, which included Wisconsin Rapids, Stevens Point, Wausau, Waupaca, Weyauwega, Amherst, Oshkosh, Milwaukee, Fremont, Nekoosa and New London.

The primary purpose of the organization is to work out more efficient service to customers, as well as to solve any problems arising in the retail meat business.

Tell Us Your Troubles

In this column the retail meat dealer's questions will be answered.

Address your inquiries to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

Wrapped Beef Weights

The paper or burlap wrapping of product or carcasses is sometimes objected to by retailers who feel that this wrapping makes an extra charge for which they should not be responsible.

A Western retailer complains of the charge for burlap on dressed beef. He says:

Editor The National Provisioner:

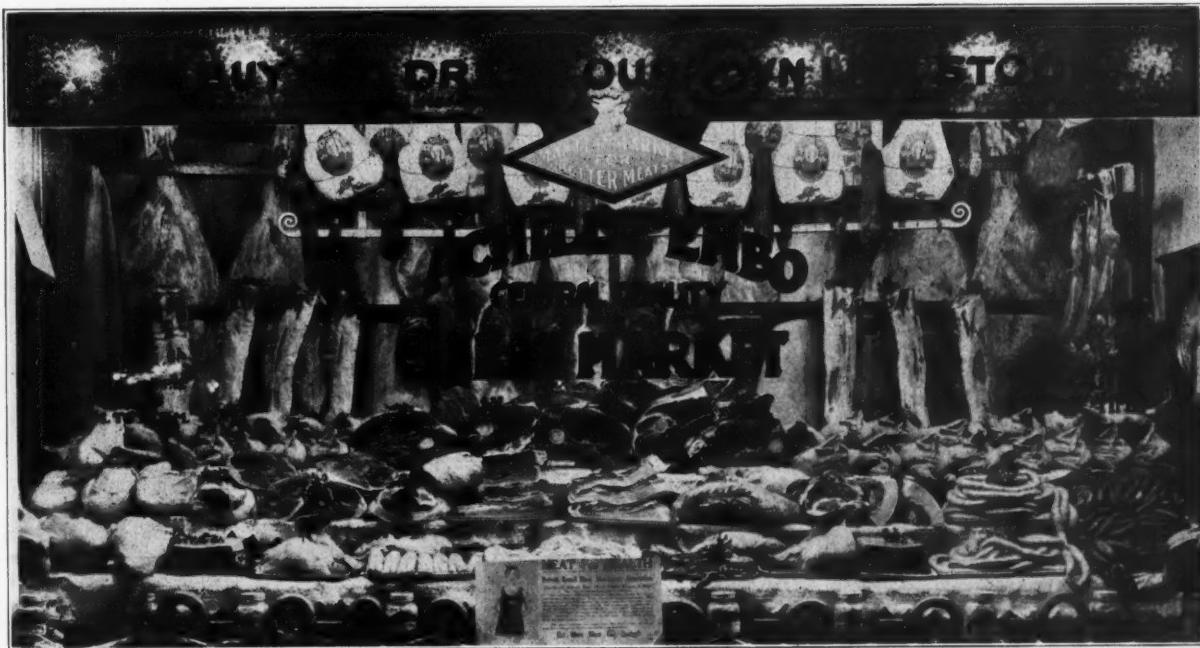
Kindly advise me if I have to pay gross weight on cattle with burlap. Should I not be required only to pay for the net weight of the meat?

The matter of payment for weight for wrapping material on the basis of the meat cost is a variable practice.

In the case of beef wrapped in burlap, the practice of giving credit for the burlap when returned to the packer in good condition is rather general.

The plan followed is to weigh the burlap on the beef and charge on the basis of the gross weight. However, when the burlap is returned to the packer in good condition, so that it can be used again, the buyer of the beef is reimbursed for it.

What are the yields in cutting carcass beef, New York or Philadelphia style, compared to the Chicago method? Ask THE BLUE BOOK, the "Packer's Encyclopedia."



WELL-BALANCED WINDOW WINS GRAND PRIZE FOR RETAILER IN DETROIT CONTEST.

This interesting meat display won the grand prize for the best decorated window recently offered by the Retail Meat Merchants Association of Detroit, Mich. The market is owned by Achille Embo, and the display is made up entirely of products of the Sullivan Packing Company at Detroit.

Commenting on this window, W. McFarlane, sales manager of the Sullivan Packing Company, says: "This will bring out forcibly the argument that the chain stores and other competitors are not driving out the old, high-grade standard meat market nor the dealer who is up-to-date and handles high grade products."

This display, it will be noted, is well arranged and well balanced, and contains practically all kinds of meat and meat products sold in the market, including fresh beef, pork loins, ready-to-serve meats, poultry, frankfurts, bacon and many others. In the center of the window is a "Meat for Health" poster featuring Gertrude Ederle, which was gotten up by the Detroit Retail Meat Merchants' Association.

New York Section

Among Retail Meat Dealers

The Arrangement Committee for the convention of the New York State Association of Retail Meat Dealers, Inc., announces that elaborate preparations are being made for the dinner and dance which will be held at the Hotel Astor, Tuesday evening, June 14th. Something novel in the way of entertainment has been secured through the assistance of members of the institute in the person of Vilhjalmur Stefansson as a speaker for the dinner. Mr. Stefansson has spent ten years in the Arctic among the Eskimos, a good part of the time living entirely among them, studying their lives and customs. He visited Eskimos who had never seen a white man before and is the author of some books on the Arctic. The Arrangement Committee requests the members of the local branches to make reservations as early as possible.

Meat Dealers Plan a Bank.

A meeting of the tentative board of directors of the Merchants' Investment Plan, a proposed meat dealers industrial bank was held at 250 West 57th street on Tuesday evening of this week. The purpose of the meeting was to appoint a temporary chairman and secretary and select a bank where funds would be deposited. The tentative officers are: Chairman, George Kramer; secretary, Charles Raedle, Jr.; who with Charles Schuck, previously appointed tentative treasurer and trustee, will visit the various branches and give details of the plan.

It was reported that the representatives from local branches stated the members were in favor of the plan and were giving encouragement to it. The plan will be brought up and further discussed at the convention of the State Association of Retail Meat Dealers on June 13 and 14. The tentative board of directors who will act during the formation of the plan, are: George Kramer, Charles Raedle, Jr., Charles Schuck, John Bartunek, Philip Gerard, John Hildeman, Joseph Roszman, Charles Hembdt, Herman Kirschbaum, I. Bloch and Moe Loeb.

President Charles Hembdt is calling a special meeting of the Washington Heights Branch, New York State Association of Retail Meat Dealers, for Tuesday, June 7. The purpose of the meeting is to elect delegates to the convention of the State Association at the Hotel Astor on June 13-14.

Interesting discussions, reports of committees and talks on the convention of the State Association of Retail Meat Dealers, to be held June 13-14, made up a very full evening for the members of the Bronx Branch at their meeting on Wednesday of this week. The members regretted very much being unable to attend the

Imitation Food Products for Window, Counter and Refrigerator Display

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107 Lawrence St., Brooklyn, N. Y.*

opening of the proposed new local in Mount Vernon, due to their having a meeting of their own. Business Manager Fred Hirsch sold quite some tickets at the meeting for the convention dinner on June 14th. As this was the final meeting prior to the annual convention of the New York State Association, final work on subjects to be taken up at that time was finished.

The card parties which are held after each meeting of the Brooklyn Branch, New York State Association of Retail Meat Dealers, have proven a great success and are becoming more and more popular. However, these parties do not in any way detract from the business program, but rather seems to put enthusiasm and zest into that part of the meeting.

On Thursday evening of last week the Fire Fund plan, which is being formulated jointly by the Brooklyn and South Brooklyn Branches, was further discussed and the work so far accomplished was reported.

The committee on the bus ride and outing, which is to be held jointly by the South Brooklyn and Brooklyn Branches on July 17th, reported that the members could guarantee a wonderful time to all. It is planned that the start will be made sometime around 10:00 a. m. by bus, or those who prefer to use their own cars may do so. One of the main features of the day will be the fat man's race, and an added attraction will be the ball game between South Brooklyn and Brooklyn branches. This will afford a rare opportunity for the members of the other branches to show their sporting blood.

The delegates elected to the convention of the State Association to be held at the Hotel Astor on June 13 and 14 are: Frank P. Burck, Chris Fisher, William Helling, Harry Hertzog, John Hildeman, Joseph Lehner and Al Rosen.

Charles Hembdt, president of the Washington Heights Branch, and Mrs. Hembdt, president of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, with their three daughters, spent the Decoration Day holidays with Mr. Hembdt's mother at Hortonville, N. Y.

Charles A. Beck, one of the partners in the American Casing Company, sailed on the Leviathan recently for a two months' stay in Europe. Mr. Beck is making a combined business and pleasure trip, and during his absence the business is under the able management of his brother and partner, John Beck.

Mrs. Herman Kirschbaum, a member of the Ladies' Auxiliary and wife of the president of Ye Olde New York Branch, New York State Association of Retail Meat Dealers, had a birthday on May 26th. As Mrs. Kirschbaum has not entirely recovered from her recent illness, the event was celebrated quietly by a visit from relatives in the afternoon.

Herbert Hertzog purchased the Hertzog Ideal Meat Market at 491 Myrtle avenue, Brooklyn, on May first. The business has been part of the estates of the late Jacob Hertzog, his father, for the last eight years. Mr. Hertzog has been actively engaged in the business and is well known in the trade. He is secretary of the Brooklyn Branch, New York State Association of Retail Meat Dealers. With his pleasing personality and the added incentive of being the active owner, Mr. Hertzog's many friends in the trade are looking forward to seeing the business not only continue along its present conservative lines, but also to increase and branch out.

NEW YORK NEWS NOTES.

W. R. Whiteman, auditor for the New York territory of Swift & Company, is spending the week in Chicago.

W. T. Hurd, poultry department of Swift & Company, New York, is spending the week in Chicago.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending May 28, 1927. Meat—Brooklyn, 10 lbs.; Manhattan, 118 lbs.; total, 128 lbs. Poultry and game—Manhattan, 7 lbs.

The trade was shocked this week to learn of the death of Charles H. Hertz, of Boston, one of the best-known sausage and casings experts in the country. Mr. Hertz had represented S. Oppenheimer & Co. in the New England states for 47 years, and was a valuable and loyal servant of the trade.

Dr. J. J. Hayes, general superintendent of the Eastern division of Armour and Company, has been in New York during the past week.

B. E. Campbell, superintendent of Joseph Stern & Sons and the New York Butchers Dressed Meat Company, sustained a slight injury to his knees and has been under the doctor's care for the last week.

Frank M. Galloway, supervisor of motive power for Armour & Company, has sailed for Buenos Aires to take charge of the motive power department in the Armour & Company's plants at LaPlatte, Buenos Aires, and in Uruguay. He is accompanied by his wife and three children.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending May 21, 1927: Meat—Brooklyn, 5 lbs.; Manhattan, 497 lbs.; Bronx, 275 lbs.; Queens, 11 lbs.; total, 788 lbs. Fish—Bronx, 203 lbs. Poultry and Game—Bronx, 125 lbs.

STUFFED HEART DELICIOUS.

Variety can be obtained in the daily routine of family meals by using the following recipe for preparing stuffed heart: The heart should be washed thoroughly inside and out, and stuffed with a dressing made from one cup of cracker crumbs, one half cup of white sauce, one cup of roasted chestnuts, and salt and pepper to taste.

After stuffing, sew up the opening of the heart, cover with water and boil 10 minutes, then simmer until tender. Remove heart from water, sprinkle with cracker crumbs, salt and pepper, and bake until brown. Garnish with spinach or lettuce leaves and serve.

NEW YORK LIVE STOCK.

Receipts of live stock at New York for week ending May 28, 1927, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	2,801	9,223	4,328	38,322
New York	3,900	1,190	2,104	10,914
Central Union	1,269	4,914	19,235	2,118
Total	7,970	15,327	23,563	51,354
Previous week	8,398	17,638	23,934	40,469
Two weeks ago	8,673	16,243	26,552	32,518

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QUALITY
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Corned Beef

Quality Imported Corned Beef wins and holds trade for its distributors. Its superior quality sets it far above competition and retailers recognize this quickly. Quality Imported Corned Beef carries a generous, non-speculative margin of profit to retailers as well as to distributors.

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Clip the coupon now and mail it for full information regarding our interesting distributing plan.



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Chicago, Ill.

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Please send us full information about Quality Imported Corned Beef. Also Free Sample.

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Buyer



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By A. C. SCHUEREN

A volume which transplants the former "butcher" into the Retail Meat Business.

A book which should be read by every one in the Meat Industry — Packer, Wholesaler, Salesman and Retailer.

Its effect should be better and more profitable Retail Meat Distribution.

Over 850 pages—163 illustrations—235 meat pricing charts—60 useful tables.

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The National Provisioner
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Importers **SPICES** Grinders

Butchers Mills Brand

42 years reputation among packers for quality

June 4, 1927.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, bulk	\$11.25@11.75
Cows, cutters	3.90@ 5.60
Bulls	7.30@ 7.75

LIVE CALVES.

Calves, bulk	\$13.50@14.00
Calves, culs. per 100 lbs.	6.50@ 6.50

LIVE SHEEP AND LAMBS.

Lambs, bulk	\$16.25@17.00
Ewes, shorn	5.50@ 6.50

LIVE HOGS.

Hogs, heavy	\$10.85@11.00
Hogs, medium	11.75@11.85
Hogs, 100 lbs.	11.75@11.85
Hogs, 140 lbs.	11.90@12.00
Pigs, under 80 lbs.	11.80@12.10
Good pigs	12.10@12.15
Roughs	9.40@ 9.50
Good Roughs	9.75@ 9.75

DRESSED HOGS.

Hogs, heavy	19% @19 1/2
Hogs, 180 lbs.	@18%
Hogs, 100 lbs.	@20
Pigs, 80 lbs.	@21
Pigs, under 140 lbs.	@20 1/2

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	20 @21
Choice, native light	20 @21
Native, common to fair	17 @19

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	18 @19 1/2
Native choice yearlings, 400@600 lbs.	18 @20
Western steers, 600@800 lbs.	17 @18
Texas steers, 400@600 lbs.	14 @16
Good to choice heifers	17 @18
Good to choice cows	14 @15
Common to fair cows	12 @13
Fresh bologna bulls	@12up

BEEF CUTS.

	Western.	City.
No. 1 ribs	24 @25	25 @28
No. 2 ribs	21 @23	23 @24
No. 3 ribs	@18	20 @22
No. 1 loins	20 @22	32 @35
No. 2 loins	28 @29	28 @31
No. 3 loins	22 @24	24 @27
No. 1 hinds and ribs	24 @26	25 @27
No. 2 hinds and ribs	21 @23	23 @24 1/2
No. 3 hinds and ribs	19 @20	21 @22 1/2
No. 1 rounds	@18	@20
No. 2 rounds	@17	18 @19
No. 3 rounds	@16	@17
No. 1 chuck	15 @16	@15
No. 2 chuck	14 @15	14 @15
No. 3 chuck	@13	@13
Bolognias	@ 6	12 1/2@13 1/2
Rolls, reg., 6@8 lbs. avg.	22	22 @23
Rolls, reg., 4@6 lbs. avg.	17	18 @18
Tenderloins, 4@6 lbs. avg.	60	@70
Tenderloins, 5@6 lbs. avg.	80	@80
Shoulder clods	10	@11

DRESSED CALVES.

Prime	.28 @25
Choice	.19 @22
Good	17 @18
Medium	15 @16

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring	.34 @35
Good lambs	.32 @34
Lambs, poor grade	.26 @29
Sheep, choice	.17 @18
Sheep, medium to good	.14 @16
Sheep, culs.	.12 @13

SMOKED MEATS.

Hams, 8@10 lbs. avg.	.25 @26
Hams, 10@12 lbs. avg.	.24 @25
Hams, 12@14 lbs. avg.	.23 @24 1/2
Picnics, 4@6 lbs. avg.	.17 @17 1/2
Picnics, 6@8 lbs. avg.	.15 @16
Rolleottes, 6@8 lbs. avg.	.17 @18
Beef tongue, light	.25 @27
Beef tongue, heavy	.28 @30
Bacon, boneless, Western	.27 @28
Bacon, boneless, city	.23 @24
Pickled bellies, 8@10 lbs. avg.	.19 @20

FRESH PORK CUTS.

Pork loins, fresh, Western	10@12 lbs. avg.	.21 @22
Pork tenderloins, fresh		.52 @54
Pork tenderloins, frozen		.35 @40
Shoulders, city, 10@12 lbs. avg.		.17 @18
Shoulders, Western, 10@12 lbs. avg.		.15 @16
Butts, boneless, Western		.23 @24
Butts, regular, Western		.17 @18
Hams, Western, fresh, 10@12 lbs. avg.		.24 @25
Hams, city, fresh, 6@10 lbs. avg.		.26 @27
Picnic hams, Western, fresh, 6@8 lbs. avg.		.15 @16
Pork trimmings, extra lean		.19 @20
Pork trimmings, regular 50% lean		.10 @11
Spare ribs, fresh		.13 @14
Leaf lard, raw		.13 @14

BONES, HOOFs AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	per 100 pcs.	.95.00@100.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.		@ 75.00
Black hoofs, per ton		.45.00@ 50.00
Striped hoofs per ton		.45.00@ 50.00
White hoofs, per ton		@ 85.00
Thigh bones, avg. 85 to 90 lbs. per 100 pieces		@ 100.00

FANCY MEATS.

Fresh steer tongues, untrimmed	.28c	a pound
Fresh steer tongues, l. c. trm'd.	.38c	a pound
Sweetbreads, beef	.65c	a pound
Sweetbreads, veal	.1.00	a pair
Beef kidneys	.15c	a pound
Mutton kidneys	.8c	each
Livers, beef	.23c	a pound
Oxtails	.14c	a pound
Beef hanging tenders	.24c	a pound
Lamb fries	.10c	a pair

BUTCHERS' FAT.

Shop fat		.24
Breast fat		.4
Edible suet		.5
Cond. suet		.4 1/2
Bones		.20

SPICES.

	Whole.	Ground.
Allspice	10	22
Cinnamon	17	20
Cloves	23	28
Coriander	10	13
Ginger	..	15
Mace	1.10	1.20
Nutmeg	45	45
Pepper, black	33	36
Pepper, Cayenne	26	32
Pepper, red	..	30
Pepper, white	48	51

5-9 9 1/2-12 1/2	12 1/4-14	14-18	18 up	
Prime No. 1 Veals..	2.35	2.75	2.95	3.70
Prime No. 2 Veals..	2.15	2.50	2.70	3.45
Buttermilk No. 1..	2.00	2.40	2.60	..
Buttermilk No. 2..	1.80	2.15	2.35	..
Branded Grubby ..	1.40	1.75	1.95	2.25
Number 3.....			At Value	

CURING MATERIALS.

Dbl.	Bags
In lots of less than 25 bbls.:	Bbls. per lb.
Double refined saltpetre, granulated	.61c
Double refined saltpetre, small crystal	.71c
Double refined large crystal saltpetre	.84c
Double refined nitrate soda, granulated	.41c
In 25 barrel lots:	
Double refined saltpetre, granulated	6c
Double refined saltpetre, small crystal	7 1/2c
Double refined saltpetre, large crystal	8c
Double refined nitrate soda, granulated	4c
Carload lots:	
Double refined saltpetre, granulated	6c
Double refined nitrate soda, granulated	3 1/2c

DRESSED POULTRY.

FRESH KILLED.			
<i>Fowls—fresh—dry packed—12 to box—fair to good:</i>			
Western	60 to 65 lbs. to dozen, lb.	.25	@27
Western	48 to 54 lbs. to dozen, lb.	.25	@26
Western	43 to 47 lbs. to dozen, lb.	.24	@26
Western	36 to 42 lbs. to dozen, lb.	.23	@25
Western	31 to 35 lbs. to dozen, lb.	.22	@24
<i>Fowls—fresh—dry pkd.—prime to fcy.—12 to box:</i>			
Western	60 to 65 lbs. to dozen, lb.	.28	@29
Western	48 to 54 lbs. to dozen, lb.	.27	@28
<i>Fowls—fresh—dry packed—prime to fcy.—12 to box:</i>			
Western	60 to 65 lbs. to dozen, lb.	.28	@29
Western	48 to 54 lbs. to dozen, lb.	.27	@28

Western, 43 to 47 lbs. to dozen, lb.	.26	@27
Western, 36 to 42 lbs. to dozen, lb.	.24	@25
Western, 30 to 35 lbs. to dozen, lb.	.33	@35

Fowls—frozen—dry packed—prime to fcy.—12 to box:

Western, 60 to 65 lbs., lb.	.32	@34
Western, 55 to 59 lbs., lb.	.27	@30
Western, 43 to 47 lbs., lb.	.27	@29

Ducks—Long Island, prime.

Long Island, prime.	.23	@24
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Squabs—White, 11 to 12 lbs. to dozen, per lb.

White, 11 to 12 lbs. to dozen, per lb.	.60	@65
White, dark, per dozen.	2.50	@3.00

LIVE POULTRY.

Fowls, colored, per lb., via express.	.27	@28
Geese, swan, via express.	.10	@10
Turkeys, via express.	.20	@22
Pigeons, per pair, via freight or express.	.45	@45
Guineas, per pair, via freight or express.	.80</	

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